

W
20
16



GOOD BEER WHEATY

12 – 15 MAY

GOOD BEER WHEATY

We blame the Yeastie Boys. After several beer-fuelled conversations with Stu & Sam at Good Beer Week 2011 we decided it would be an excellent idea to hold a Yeastie Boys concept tasting at The Wheaty. When, several months later the Boys invited themselves to the Pub to make good our plan, we thought we may as well build a whole mini-beer-fest around their visit – and so in 2012 Good Beer Wheaty was born.

With a nod to Melbourne's very excellent Good Beer Week, we put together a collection of Craft Beer events of the kind The Wheaty already hosts – but over a concentrated period and with some very special bells and whistles. In short Good Beer Wheaty is a very short, very craft and very Wheaty celebration of good beer.

In 2014 we christened our brand spanking new 600L Premier Stainless Brewery with three Good Beer WheatyYeastie brews – a true baptism of fire. This year we've enlisted another clutch of extraordinary Collaborators to brew with; Darren (Doctor's Orders), Joe (Liberty Brewing), Leo (Birra del Borgo), Brooks (Nomad), Grant and Dennis (Modus Operandi) and Tom (Fixation Brewing). Come July, we'll all get to sample the fruits of these extraordinary collaborations...

And 'spooning'* us in spirit – from afar – will be Yeastie Boy Stu, who, due to Empire Building commitments in Europe can't make it to Thebarton this May. But who promises to return, Yeastier than ever, in 2017...

With many thanks to: Doc, Joe and Better Beer John, Leo, Brooks and Experienceit Kerrie and Johnny, Grant and Dennis and Tom.

*The Yeastie Boys' unique term for what the rest of us refer to as 'Collaborating'.

W

THURSDAY 12 MAY

LOONY BREWS: STRANGE INGREDIENTS & THE PURSUIT OF FLAVOUR

THE ART OF BEER

**DOCTOR'S ORDERS & LIBERTY BREWING TAP TAKEOVER
& MEET THE BREWERS**

FRIDAY 13 MAY

**BIRRA DEL BORGO & NOMAD TAP TAKEOVER
& MEET THE BREWERS**

SATURDAY 14 MAY

**THE PROVOCATIVE BREWER: TAP CONTRACTS, CONTRACT BREWING
& THE END OF INNOCENCE**

**HAWKERS AND COMPANY TAP TAKEOVER
& MEET THE BREWERTON**

SUNDAY 15 MAY

INDIA PALE AS!

**MODUS OPERANDI, FIXATION & WHEATY BREWING CORPS TAP TAKEOVER
& MEET THE BREWERS**

THURSDAY 12 MAY

6–7:30PM \$20 + BF

LOONY BREWS –

STRANGE INGREDIENTS & THE PURSUIT OF FLAVOUR

TASTING AND STORYTIME WITH THREE OF THE SOUTHERN HEMISPHERE'S FINEST PROPONENTS OF PUTTING WEIRD STUFF IN BEER: DARREN ROBINSON (DOCTOR'S ORDERS), JOE WOOD (LIBERTY BREWING) AND LLEW BARDECKI (WILD & WOOLLY).

Doc is well versed in weird. He damn near specialises in the art of utilising seemingly outrageous ingredients and/or techniques to produce beers as balanced and moreish as they are intriguing and bent. From squid ink and cinchona bark to rhubarb and probiotics, there's not much Doc hasn't done – or won't do.

Liberty "Crossing, Breaking and Blurring" boundaries Joe might just be the voice of moderation: relatively speaking, any beer brewed big on flavour could be considered weird: line a hop soaked Yakima Monster up against 'flavourless fizzy lager' and even hops start to look strange...

Join us for a talk and taste of weird: is it 'new' or a longstanding brewing tradition? How far will weird go? Have we reached Peak Weird?

Who's calling who weird anyway?

BOOKINGS ESSENTIAL

TICKETS THROUGH OZTIX 1300 762 545 [OZTIX.COM.AU](https://www.oztix.com.au)

By name by nature, Wild & Woolley's Llew Bardecki cranks out a host of twisted brews from his Wellington based nano-brewery, enlisting everything from cucumber and Jerk spices to Gummy Bears and lavender in his quest to make the kind of bizarre beer he lives for.

CHECK OUT

[doctorsordersbrewing.com](https://www.doctorsordersbrewing.com)

[libertybrewing.co.nz](https://www.libertybrewing.co.nz)

[facebook.com/wildandwoollybeer/timeline](https://www.facebook.com/wildandwoollybeer/timeline)

8PM FRONT BAR **FREE ENTRY** **THE ART OF BEER**

EXHIBITION OPENING BY RUNT.

AFTER A FUN AND REWARDING SHOW LAST YEAR, RUNT IS EXCITED TO BE BACK BRINGING SOME NON-LIQUID ART TO THE GOOD BEER WHEATY PROGRAM.

Exploring oil, graphite pencil and watercolour, the focus is once again squarely on all things brewing as he attempts to show that beer isn't just what your Dad used to drink after mowing the lawns.

Like the beer taps pouring just metres away, there are a few different styles and inspirations behind the offerings. Come and enjoy his latest attempt to capture arguably the greatest beverage in the world! **ROB HUNT**

CHECK OUT

www.facebook.com/Runtcreative

8–10PM FRONT BAR **FREE ENTRY** **DOCTOR'S ORDERS & LIBERTY BREWING** **TAP TAKEOVER & MEET THE BREWERS**

WITH DOCTOR'S ORDERS DARREN ROBINSON AND LIBERTY BREWING JOE WOOD.

We'll be pouring a host of Doc and Joe's beers including Doctor's Orders/Bridge Road 'Spontaneously Fermented' Berliner Weisse quartet: Base, Rhubarb, Grapefruit and Raspberry; Doctor's Orders Anaphylaxis; Liberty Halo Pilsner, Yakima Monster APA, Sauvignon Bomb, Knife Party IPA, Alpha Lord Fresh Hop Imperial Pils, C!tra IIPA and IPA Four the Better.

Join Joe and Doc in the Front Bar for a post-brewday, post-tasting restorative Fancy and chat about squid ink, quinine, rhubarb rhubarb rhubarb, wild ferments, cuckoo brewing, Yakima, home brew shops, oats, destiny and strategically placed exclamation marks.

CHECK OUT

doctorsordersbrewing.com

libertybrewing.co.nz

His latest attempt to capture arguably the greatest beverage in the world!

rhubarb
rhubarb
rhubarb

W

FRIDAY 13 MAY

8–10PM FRONT BAR FREE ENTRY

BIRRA DEL BORGO & NOMAD TAP TAKEOVER & MEET THE BREWERS

WITH BIRRA DEL BORGO'S FOUNDER AND BREWMASTER LEONARDO DI VINCENZO AND NOMAD HEAD BREWER BROOKS CARRETTA AND A HOST OF RARE RELEASES ACROSS 10 TAPS.

For over eleven years, Birra del Borgo's founder and Master Brewer Leo di Vincenzo has helped drive the Craft Beer Revolution con molto entusiasmo in Italy and beyond. In addition to brewing distinctly Italian versions of American versions of European classics — with an eye towards the New World and stivali planted firmly in the Old — Leo has collaborated with some of the best and most experienced Craft Brewers in the world including Dogfish Head & Baladin, established iconic beer bars in Rome and New York with said Brewers and in 2014 helped open Nomad Brewery in Sydney. It's a testament to his eternal bravery (and I suspect, his sense of humour) that even after brewing My Anchovia, Rauch Alici and Alici Nero with us over the last three years, he is prepared to come back for the fourth instalment of our 'Anchovy Series': bentornato Leo!

Nomad Brewing boasts some serious beer pedigree. Combine Leo with legendary beer importers Experienceit (responsible for introducing Australia to the delights of Birra del Borgo, Moor, Magic Rock, Beavertown, Sixpoint, Clown Shoes and Jester King to name a few) and head Brewer Brooks Carretta and serious beer things are bound to happen. Prior to heading up Nomad, Brooks had stints brewing at Birra del Borgo, Dogfish Head, Baladin and Birreria/Eataly (New York). And now he's headed to the Wheaty to pitch in on Alici Bianco – and showcase a clutch of extraordinary, less fishy collaborations...

Come join Leo and Brooks at the Bar for a post-brewday birra and talk spontaneous fermentation, anchovies, AB InBev, foeders, nomads, terracotta and anything else that floats your boat.

We'll be pouring a host of Leo and Brooks' beers including Birra del Borgo Equilibrista (first and only keg in Oz), Prunus, Perle ai Porci, CAOS, AMY Antonia and Reale Extra; Nomad Wild Mongrel, Cultural Exchange, Cross Pallet Nation and Brookvaler.

CHECK OUT

birradelborgo.it

nomadbrewingco.com.au

SATURDAY 14 MAY

3–5PM \$20 + BF

THE PROVOCATIVE BREWER: TAP CONTRACTS, CONTRACT BREWING & THE END OF INNOCENCE

TASTING, DISCUSSION AND FRIENDLY SHIT-STIR WITH HAWKERS/961 BEER FOUNDER AND BREWER MAZEN HAJJAR INCLUDING THE LAUNCH OF WHEATY BREWING CORPS/HAWKERS COLLABORATION 'TRIPOLI'.

Maz doesn't pull his punches. Which is exactly what you'd expect from someone who started 961 Beer, the first Craft Brewery in the Middle East (during a war, no less), brewed and sold beer in Europe and New York and last year launched Hawkery Beer in Melbourne with co-founder Joseph Abboud. With a state of the art Brewery cranking out some of the cleanest beers in the country, while contract brewing beers for a host of other Brewing companies (often brewing them better than the brewing companies themselves), Hawkery don't muck around.

Nor do they buy Taps. But plenty of Craft Brewers do. What are Tap Contracts? Are they a help or hindrance to the craft beer Industry? Are they anti-competitive or do they help to grow the Craft? Should 'pay to play' be banned here as it is in the USA?

And what of contract brewing — does it matter where or who brews your Craft beer? Any other sticky questions?

Join Maz for a rip-roaring ride through his 'outsider' insight into the Australian craft beer scene; controversially paired with enough Hawkery to facilitate lively debate. Game on.

BOOKINGS ESSENTIAL

TICKETS THROUGH OZTIX 1300 762 545 OZTIX.COM.AU

And what of contract brewing — does it matter where or who brews your Craft beer? Any other sticky questions?

CHECK OUT

facebook.com/hawkerybeer

961beer.com

W

SATURDAY 14 MAY

6–8PM FRONT BAR FREE ENTRY

HAWKERS & COMPANY TAP TAKEOVER & MEET THE BREWERTON

WITH MAZEN HAJJAR (HAWKERS) AND EWAN BREWERTON (MISMATCH): A SELECTION OF HAWKERS BEERS AND BEERS BREWED AT HAWKERS INCLUDING PACT, VENOM, BARROW BOYS, MISMATCH AND EDGE.

We'll be pouring Hawksers Pils, Pale, IPA and Saison; Mismatch Session Ale, Pact, Venom, Barrow Boys and Edge and launching our Wheaty Brewing Corps/Hawkers collaboration 'Tripoli' — a rosewater and chamomile infused Tripel brewed specially for Good Beer Wheaty!

Come join Mazen and Ewan in the Front Bar for a chat about centrifuges, external calandrias, inline carbonation, contract brewing, Tap Contracts, Zatar and any other sticky subjects...

**We'll be launching our
Wheaty Brewing Corps/
Hawkers collaboration
'Tripoli' — a rosewater
and chamomile infused
Tripel brewed specially
for Good Beer Wheaty!**

CHECK OUT

facebook.com/hawkersbeer

mismatchbrewing.com.au

SUNDAY 15 MAY

12–2PM FRONT BAR \$20 + BF

INDIA PALE AS!

IPA TASTING AND MASTERCLASS WITH HOP MEISTERS GRANT WEARIN & DENNIS DE BOER (MODUS OPERANDI) AND TOM DELMONT (FIXATION BREWING).

In under two years, Modus Operandi have established their reputation as one of the best Brewers of IPA in the country, consistently cleaning up at the Craft Beer Awards and raising the Lupulin bar across the good beer industry. As part of their 'just beer, no shortcuts' approach, owners/founders Jaz and Grant Wearin recruited a couple of talented and technical Brewers from Oskar Blues in the USA, Dennis and DJ, who it's fair to say, know how to IPA. Catch them if you can.

Tom Delmont has a one track mind. His obsession with super fresh West Coast IPAs led him — in conjunction with the team behind Stone & Wood — to establish Fixation Brewing; a Brewery fixated on making the best, freshest IPAs possible. The former Goat has found his calling...

What makes a good IPA?

What are the best hopping techniques to deliver Massive Aroma?

Flowers or pellets?

Fresh is best. Or is it?

Do IBUs matter?

East Coast, Brett or Tart: what's the next big thing in IPAs?

Will we ever reach Peak IPA?

**Get set for an
excruciatingly
detailed and delicious
exploration of
Lupulin Threshold
Shifts, isomerisation,
utilisation,
Dry Hopping,
Alpha Acids,
Cohumulones,
perceived bitterness,
misnomers and
balance!**

BOOKINGS ESSENTIAL

TICKETS THROUGH OZTIX 1300 762 545 [OZTIX.COM.AU](https://www.oztix.com.au)

CHECK OUT

[mobrewing.com.au](https://www.mobrewing.com.au)

[fixationbrewing.com.au](https://www.fixationbrewing.com.au)

W

SUNDAY 15 MAY

4–6PM FRONT BAR FREE ENTRY

MODUS OPERANDI, FIXATION & WHEATY BREWING CORPS TAP TAKEOVER & MEET THE BREWERS

WITH MODUS OPERANDI'S CO-FOUNDER GRANT WEARIN, HEAD BREWER DENNIS DE BOER
AND FIXATION'S TOM DELMONT – AND IPAS AS FAR AS THE EYE CAN SEE!

We'll be pouring a veritable pucker-load of IPAs including Fixation IPA and DIPA;
Modus Operandi Former Tenant, Zoo Feeder, Sonic Prayer and Cream of the Hop;
Wheaty Brewing Corps Green Team Australia and Non-Corp Promise.

Come join Tom, Grant and Dennis at the Bar for a post-tasting, pre-brewday IPA
and talk Red, Double, Triple, Black, White, Session, Belgian, wild, turbid and dank
– enjoy the ride.

**We'll be pouring a
pucker-load of IPAs.**

CHECK OUT

mobrewing.com.au

fixationbrewing.com.au

wheatybrewingcorps.com

CHEERS TO OUR BEER CHUMS



Experience It
Beverages



Hawkers



N·O·M·A·D
BREWING Co.

RUNT

WHEATY
BREWING CORPS



ALL TICKETS THROUGH OZTIX
1300 762 545 OR OZTIX.COM.AU

W



CALL 08 8443 4546 39 GEORGE STREET, THEBARTON WHEATSHEAFHOTEL.COM.AU