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GOOD BEER WHEATY
YEASTIE

15 – 19 MAY 2014



WHEATY BREWING CORPS



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

MONDAY 19 MAY

DOCTOR ORDERS

DARREN 'DOC' ROBINSON PRESCRIBES SOME OF HIS OWN RARE RELEASES ALONGSIDE A BEST-OF TAP LINE-UP FOR THE LAST NIGHT OF GOOD BEER WHEATY YEASTIE.

6 – 8PM FRONT BAR FREE ENTRY

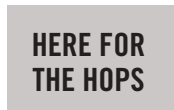
Doc is the only other Brewer (apart from Stu) to have attended every Good Beer Wheaty, and so, fresh from a day spooning with Yeastie Stu and the Wheaty Brewing Corps, Doc has been charged with wrapping-up formal GBWY proceedings. And what better way to do it than by prescribing a legal cocktail of his own rare, bent, retro-fitted and utterly delicious brews, alongside his Best Of selection of Birra del Borgo, Magic Rock, Sixpoint, To Øl, Yeastie Boys and Farmhouse/Sours as poured over the last four days⁷.

CHECK OUT doctorsordersbrewing.com

⁷ The selection of which may or may not have been influenced by what he may or may not have received from Stu, Leo, Shane, Tobias or Stu by way of 'transfers of value.' (Wheaty Jade)

Join Doc in the Front Bar for a chat about squid ink, bourbon barrels, quinine, smoked malt, wasabi and botanicals, and surrender to his Prescriptions; Vaccine, Iron Lung, Transfusion and an as yet unnamed collaboration with Bacchus Brewing...

CHEERS TO OUR BEER CHUMS



GOOD BEER WHEATY YEASTIE

THURSDAY 15 MAY

ROCK DEL BORG! 6 – 8PM

MAGIC ROCK AND BIRRA DEL BORG TAP TAKEOVER & MEET THE BREWERS 8PM

FRIDAY 16 MAY

SIXPOINT AND TO ØL TAP TAKEOVER & MEET THE BREWERS 6 – 8PM

SATURDAY 17 MAY

SKUNKHOUR 3 – 5PM

IS IT OR ISN'T IT? 8 – 10PM

SUNDAY 18 MAY

THE ART OF SPOONING 1 – 3PM

YEASTIE BOYS TAP TAKEOVER & MEET THE BREWER 4 – 6PM

MONDAY 19 MAY

DOCTOR ORDERS 6 – 8PM

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WHY GOOD BEER

WHEATY ON YEASTIE

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.

This year, the Yeasties are not only part of the family, they're part of the furniture. Yeastie Stu has adopted the role of co-curator of Good Beer Wheaty Yeastie in addition to that of House Spooner¹. We'll be brewing on the Wheaty Brewing Corps' brand spanking new 600L Premier Stainless Brewery with Leo (Birra del Borgo), Stuart (Magic Rock), Shane (Sixpoint), Tobias (To Øl)² and Darren (Doctor's Orders)³. And Stu will be there for each batch, making sure the buttons work, ideally while wearing his Red Weyermann Overalls. Come Winter, we'll all get to sample the fruits of these extraordinary collaborations...

If Good Beer Wheaty Yeastie could be encapsulated in one word, it would have to be 'spooning.'

WHEATY JADE

¹ The Yeastie Boys' unique term for what the rest of us refer to as a 'Collaborator'

² With many thanks to Leo, Stuart, Shane & Tobias and Experience IT's Kerrie and Johnny

³ Thanks to Doc

SUNDAY 18 MAY

THE ART OF SPOONING

TASTING AND (METAPHORICAL) CUDDLES WITH ONE OF THE MOST PROLIFIC COLLABORATORS OF THE BREWING WORLD AND GOOD BEER WHEATY YEASTIE CO-CONVENOR, THE YEASTIE BOYS' STU MCKINLAY.

1 – 3PM \$20 + BF

In addition to discussing, drinking and demonstrating 'The Art of Spooning', Stu is swinging us a world exclusive, pre-release tasting of a clutch of collaborative brews close to our own Wheaty hearts: the Spoonbender Series.

"This term is a play on "spooning", our unique term for collaboration. We use this term to convey the fact that our collaborations tend to be more intimate than the usual." Spoonbender" itself comes from an old family insult that my father used when anyone had any sort of off-the-wall idea... and brewers collaborating with winemakers seemed a fitting example of this metaphorical bending of the spoon. What on earth will my Dad think??"

The Spoonbender series is a celebration of the strange things that happen when weird brewers meet even weirder folk⁶ from other industries. In this inaugural Spoonbender series, the Yeastie Boys team up with renegade winemakers Some Young Punks to create beers built around some of the Punks' aged botrytised Viognier.

Rather than aging our beer inside their barrel, adding our beer into their wine environment, we've created a candi-sugar with their already fermented (and aged) wine to essentially add their wine into our brewing process..." Stu

BOOKINGS ESSENTIAL TICKETS THROUGH OZTIX 1300 762 545 WWW.OZTIX.COM.AU

CHECK OUT yeastieboys.co.nz someyoungpunks.com.au

⁵ Probably the same thing he thinks about Rex Attitude and Gunnamatta... (Wheaty Jade)

⁶ Pot Kettle Black (Wheaty Jade)

YEASTIE BOYS TAP TAKEOVER & MEET THE BREWER

WITH YEASTIE BOYS' STU MCKINLAY.

4 – 6PM FRONT BAR **FREE ENTRY**

Yeastie Boy Stu in the Bar and Yeastie Boys beers across 11 Taps including Mini 'Matta, Gunnamatta, Pot Kettle Black, Hud-a-Wa, PKB Re-Mix, His Majesty 2013, Her Majesty 2013 and Spoonbender Series The Sun Before the Darkness, The Sly Persuader and The Last Dictator.

Come have a wee chat with Stu at the Bar; if you can get a word in edgewise...

CHECK OUT yeastieboys.co.nz

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SATURDAY 17 MAY

SKUNKHOUR

BEER FAULTS 101 TASTING AND Q&A WITH AARON 'HERE-FOR-THE-HOPS' CARUANA AND DR PAUL 'THAT DEPENDS' GOODING.

3 – 5PM \$20 + BF

Q: What constitutes a beer fault? What do they smell/taste like? What are some of the more common faults? How do you identify them? What are their causes? How do we convince people at a Good Beer Wheaty Yeastie tasting to pay money to drink bad beer?

A: Science. And Art.

Using a Siebel Basic Sensory Training Kit we'll doctor an otherwise perfectly clean lager with each of six of the most common and important beer-related flavor compounds: Acetaldehyde, Isoamyl acetate, Diacetyl, DMS, Trans-2nonenal and 'Infected'. Aaron and Dr Paul will then help us drill down into the science of beer flavour gone wrong and explore the question 'at what point do flavours and aromatics found in beer become faults?'

Get set for a rip-roaring journey through flavour thresholds, improper brewing, poor handling, complexing agents, parts per million and stylistically appropriate characters!

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IS IT OR ISN'T IT?

WE DIRTY-UP A FONT WITH BEER THAT STRADDLES THE FAULT VS CHARACTER DIVIDE AND BEGS THE QUESTION...

8 – 10PM FRONT BAR **FREE ENTRY**

Intentional or infected? Controlled or Wild? Complex or compromised? Delicious and/or rank?

Come taste a Font full of Farmhouse, Wild and Sour and make up your own mind...

WHEATY YEASTIE?

YEASTIE ON WHEATY

When the women of The Wheaty speak, we listen! So when Jade made a throwaway comment about us coming out to The Wheaty in 2011, we took it as a matter of fact rather than just an idea. Months later, when we followed up on our hug-goodbye-agreement, Jade had to hastily organise the first of what would become known as Good Beer Wheaty.

What we discovered was one of the loveliest communities in the beer world. One that we continually want to come back to year after year. We can get all of the beers that The Wheaty serve, almost anywhere else in Australia on any given day, but we can't experience the same kind of knowledge, passion and sense of family that comes with this place.

On collaboration as 'Spooning': We tend to collaborate with friends, or friends of friends, rather than a big name brewery that we've just heard about via the internet... it's more intimate and far more fun when you get to hang out and brew with mates. But it's not all one dimensional. There are many different spooning techniques and we don't always have to be the big spoon!

YEASTIE STU

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THURSDAY 15 MAY

ROCK DEL BORGO!

TASTING AND STORYTIME WITH TWO OF EUROPE'S FINEST BREWERS; LEONARDO DI VINCENZO (BIRRA DEL BORGO) AND STUART ROSS (MAGIC ROCK).

6 – 8PM \$20 + BF

For over eight 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 is only weeks away from opening a new Brewery in Sydney.⁴ It's a testament to his eternal bravery (and I suspect, his sense of humour) that even after brewing My Anchovia with us last year, he is prepared to come back for another round: bentornato Leo!

Likewise, Magic Rock are one of the most exciting new-wave English Breweries and Co Founder and Chief Brewer Stuart Ross one of the most exciting contemporary English Brewers busy cranking out his own versions, of American versions, of European beer; be they Salty Kisses, Human Cannonballs or Bearded Ladies, they're 'big', modern, flavourful beers, and anything but reserved.

“We understand that you don't have time for bland, flavourless beers because neither have we. We make the beer the same but different, conjured for flavour; beer which will inspire and delight but above all taste great.” Our kind of Magic...

BOOKINGS ESSENTIAL TICKETS THROUGH OZTIX 1300 762 545 WWW.OZTIX.COM.AU
CHECK OUT birradelborgo.it/en magicrockbrewing.com

⁴ 'Nomad Brewing Co' in partnership with Experience IT

MAGIC ROCK AND BIRRA DEL BORGO TAP TAKEOVER & MEET THE BREWERS

WITH MAGIC ROCK'S STU ROSS AND BIRRA DEL BORGO'S LEO DI VINCENZO.

8PM FRONT BAR FREE ENTRY

Warning: at last year's Birra del Borgo's Tap Takeover there was a line-up from 6pm – get in early!

We'll be pouring a host of Stu and Leo's beers including Magic Rock Dark Arts, Salty Kiss, Villanous IPA, High Wire, Rapture and Cannonball and Birra del Borgo My Antonia (Dogfish Head collaboration), Imperiale, ReAle Extra, Hoppy Cat, Perle ai Porci and Non e un Limone.

Come join Leo and Stu at the Bar for a post-brewday, post-tasting restorative ale and talk Empires Striking Back, collaborations, anchovies, nomads, circus tricks, magic and anything else that floats your boat.

CHECK OUT birradelborgo.it/en magicrockbrewing.com

FRIDAY 16 MAY

SIXPOINT AND TO ØL TAP TAKEOVER & MEET THE BREWERS

WITH SIXPOINT CO-FOUNDER AND CHIEF BREWER SHANE WELCH AND EN OF TO ØL'S GYPSY BREWERS TOBIAS JENSEN.

6 – 8PM FRONT BAR FREE ENTRY

Two of the beer world's most experimental, idiosyncratic and philosophical keepers of the Brewer's Craft are set to wreak havoc on The Wheaty's Taps; and we can't wait...

Brooklyn's Sixpoint navigates you to a good beer world where Beer is Culture, Can is Poetry and style simply has no guidelines.

“It does not matter whether it is a Craft Ale or a Crisp Lager – if it is a Sixpoint, it cannot be defined. Take, for instance, Sweet Action. What is it? Is it a cream ale? Well not really, because it is brewed with elements of a Hefe-Weizen. So it is a Hefe-Weizen then, right? Well, no... because it has a hop profile similar to a Pale Ale. All right, well what is it then? It is Sweet Action. That's what it is.”

Copenhagen's To Øl want us to get this straight; “We are what's called a gypsy brewery (or Pyrate/Nomad/Contract/Gold Digger Brewery). This means that we don't own our own brewing equipment, but brew at others instead. We do this because we think it is the absolute best way to ensure the highest quality, the widest variety and continually being able to reinvent ourselves and the beers we brew. At the same time it is a way to make brewing social. Instead of turning grey by the fermenters, we want to meet and talk to people all around the world. We are gypsies and we are proud of it. So in short: If you want to visit our brewery, then it is not because we are unpolite snobs that we say no... We love session beers, we love complex beastly beers. In short, we want to make the best beers in the world. Period.”

We'll be pouring a host of Tobias and Shane's beers including To Øl By Udder Means, Stalin's Organ, Sofa King Pale, Long Time No See, Fuck Art This Is Architecture and Sans Frontier BA and Sixpoint Gorilla Warfare, Sweet Action, Bengali Tiger, Spice of Life Pacifica, Imperial Otis and Hi Res.

Come join Shane and Tobias at the Bar for a post-spooning restorative ale and talk cans, collaborations, poetry, Fuck Art, Sweet Action, Point of Difference, pirates, and the dawn of civilization; enjoy the show!

CHECK OUT sixpoint.com to-ol.dk

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