



THE WILD BEER CO

Smoke 'n' Barrels | 4.0%

We wanted to create something as thirst-quenching and refreshing as possible while incorporating intense smoke. Bringing all the elements of sour, salt, smoke and the taste of blood oranges into what is reminiscent of a beery twist on a Smokey Whisky Sour cocktail.



Ingredients

Barley
Lager Malt, Wheat, Melanoidin

Hops
Magnum, Tettnanger

Yeast
American Ale, Lactobacillus, Brettanomyces (Barrels)

Other
Sea Salt, Orange Zest

Experience

Appearance
Golden

Aroma
Fired orange peel

Flavour
Brisk acidity, intense citrus zest, complex smoke and salty tang

Finish
Light, tart, refreshing

Stats

ABV	4
IBU	15
SRM	8
Plato	12

Packaging

Bottle	750ml
Keg	30L
Volumes of co2	2.2

Unique Aspect

A Gose style fit best and we took a spin on the style by smoking the malts and aging the beer in Islay Whisky barrels for 6 months before blending onto smoked blood orange segments and sea salt. The whole concept was the creative spark of our head of packaging Jasper who built the smoker from 500L sherry butts, hand turning the malt daily (taking two weeks to prepare enough malt). In a first for him, he oversaw the entire project from conception to creation - he bloody nailed it.

Food Pairings

The smoke from Smoke n Barrels is a lot more delicate than the description would imply so light flavours to match the intensity are key here. Ricotta, honey and walnut salad is an excellent pairing with the walnut complimenting the smoke, the honey contrasting the acidity and the ricotta providing a boost to the orangey citrus as the carbonation cuts through the cheese.

Allergens: malted barley, wheat, orange

DRINK WILDLY DIFFERENT