

# WIT von BOORIAN

{ a.k.a. Brother Brian's Delight }

**Malt Varieties:** Organic Pilsner, Organic Wheat, Organic Munich, Flaked Wheat + Oats, Acidulated

**Hop Varieties:** Northern Brewer, Saaz, Styrian Golding

**OG:** 12.5<sup>o</sup>P

**ABV:** 4.7%

**IBU:** 14

**History:** A 400-year-old beer style that died out in the 1950's but was revived and has grown steadily in popularity.

**Flavor:** Pleasant sweetness and a zesty, orange citrusy frutiness. Balanced herbal spiciness from addition of Indian coriander. Herbal touch from chamomile. Low hop bitterness.

**Mouthfeel:** Light to medium body. Creaminess from flaked oats and flaked wheat.

**Overall Impression:** A refreshing, tasty, moderate-strength wheat-based ale.

## Special Note:

The orange marmalade for this batch came to us compliments of Brother Brian at Saint Joseph's Trappist Abbey in Spencer, Massachusetts.

\*\* A nice collaboration between the Abbey of St. Joseph's, where the monks make their own marmalade, and the brewers of Elliott Bay, where we performed the miracle of turning marmalade into beer !

Praise the Lord, for our batch doth deliver unto its recipients such wonderful flavors.

