



TASTING NOTES

Speciality Release

ACHACHACHA GOSE

COLLABORATION WITH AIBA CHAMPION BREWERY WINNERS BLACK HOPS BREWING, GREEN BEACON BREWING CO AND PHILTER BREWING

DATE: MAY 2019

It takes two to tango, but four to Acha-cha-cha. The four 2018 Australian International Beer Awards Champion breweries, to be exact.

The achacha (or achachairú) is a highly prized exotic fruit from Bolivia, where it is traditionally enjoyed as a Christmas treat. It's been cultivated in Australia since 2003 by Bruce and Helen at the Palm Creek Plantation in Giru, Queensland, where it was certified organic in 2018.

It's refreshing and effervescent and the last 45 kilos of this year's harvest went into this collaboration brew prepared by the 2018 AIBA Champion breweries to serve at the 2019 AIBA Awards Dinner.

The tangy citrus taste of the achacha is the perfect match for this Gose-style beer, soured with the help of Weyermann Sauermalz and complemented by the passionfruit aroma of HPA's Galaxy hops.

APPEARANCE:

Pale straw gold with moderate haze.

AROMA:

Lemon, passionfruit and coriander.

FLAVOUR:

Light-bodied with pronounced citrus and mineral character and mild saltiness on the finish.

ALC/VOL:

4.5%

MALTS:

Weyermann Bohemian Pilsner, Weyermann Wheat Malt, Weyermann Sauermalz and Weyermann Carapils, donated by Cryer Malt.

HOPS:

Australian Cascade and Galaxy, donated by Hop Products Australia.

OTHER INGREDIENTS:

Achacha fruit, Himalayan Rock Salt and Indian Coriander Seed.

IBU:

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