



# **MBAC Sour and Honey Ale**

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# MBAC HONEY ALE

- **Malt**

**Notes**

- 25 kg CMC Pale Ale
- 12.5 kg Maris Otter
- 2.5 kg Crystal 60
- 40 kg malt used

- **Hops**

**Time**

- 75 gm Vanguard 6.3 Boil 0
- 75 gm Glacier mid 30
- 75 gm Willamette fin 60

- Yeast Nottingham Irish Moss Y Yeast Food N



# THE SWEET

- Wildflower honey
- Added during the boil
- Niagara College wetlands- fall harvest
- 11.3%!!!



UNITED WE BREW.

# TASTING NOTES

- Banana and bubble gum on the nose
- Mouth-coating sweetness
- Stone fruit
- Boozy



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# MBAC SOUR

- 25 kg CMC Pale Ale
- 12.5 kg Maris Otter
- 2.5 kg Crystal 60
- 40 kg malt used

- Hops

## Time

- 75 gm Vanguard 6.3 Boil 0
- 75 gm Glacier mid 0
- 75 gm Willamette fin 15
- Yeast Nottingham Irish Moss Y Yeast Food  
N



# THE SOUR

- Day 1 Boil no hops for 45 min. 55 C to CO<sub>2</sub> purged fermenter.
- Purge again and pitch lacto
- Day 2 Boil with hops 15 minutes transfer back to fermenter
- Using Escarpment labs Lacto blend (L. Brevis and L. Plantarum)



# TASTING NOTES

- Citrus and salt on the nose
- light body, very little “mouth pucker”
- Crisp, clean finish



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