

BIG TASTES AT FERAL

Tusk makes strong showing in Taste of the Valley line-up of fine food and drink



Taste on tap: Feral's Will Irving draws a Tusk.

A remarkable strong, hop-loaded imperial India Pale Ale makes the Feral brewery-restaurant a must on the Tastes of the Valley circuit during the festival, which runs until the end of the month. Named Tusk, the light-coloured ale with its beautifully lacing head, packs 10 per cent punch, bits of spicy sweet fruitiness and a huge dry bitter finish — 90 bitterness units, compared with the usual 30 to 40 of normal pale ales.

The secret lies in the yeast management and application of

'Though people are generally reluctant to drink darker beers, once they try a taster they really like it.'

Centennial and Warrior hops, assistant brewer Will Irving says.

Feral Rust — gold-medal 6 per cent Belgian-style brown ale — is offered as a Tastes of the Valley special with roast wild rabbit linguine. Mr Irving says Rust is going well. "Though people are generally reluctant to drink darker beers, once they try a taster they

really like it." Another former limited-release, long-fermented, spicy Farmhouse Ale, has joined the regular bar line-up, with alcohol lowered to 4.3 per cent. And fans of Feral White cloudy, banana, orange zest and herb favourite can step up to the intensified 7.1 per cent Reserve.

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