



## feral beers tasting notes

### **feral white** White beer (Witbier) 4.6% 11 IBU OG 1043

Our white beer is produced in the true Belgian style with 50 percent barley and 50 percent wheat and an imported Belgian yeast strain. It is cloudy and unfiltered with coriander and orange peel added during the boil to contribute a spicy citrus flavour.

### **hop hog** American IPA 5.8% 48 IBU OG 1059

Originally a beer style brewed in Britain and shipped off to colonial India, our Hop Hog is an American incarnation of the India Pale Ale with strong pine needle and citrus aroma followed by an aggressive bitterness and a dry finish.

### **983** Lager 4.7% 33 IBU OG 1046

A crisp and refreshing lager of medium body with a definite malt character. A distinct hop aroma of lemon and sherbet is achieved with a generous infusion of the Japanese bred Sorachi Ace hop at the end of the boil.

### **golden ace** Belgian Golden Ale 5.6% 42 IBU OG 1059

Unfiltered and slightly cloudy, this beer pours a pale straw colour and has a spicy citric lemon aroma. It tastes dry, crisp and refreshing with a distinctive bitter lemon flavour and aftertaste.

### **farmhouse** Saison Ale 4.0% 27 IBU OG 1041

Unfiltered, this slightly cloudy beer is very pale in colour. The aromas are spicy and citric and derived from the spices used in beer – namely ginger, cured orange peel, coriander and Thai palm sugar. The beer is sweet on the palette but finishes bone dry due to the cloying nature of ginger.

### **the runt** APA 4.7% 42 IBU OG 1049

For those who can't hack the true Hop Hog experience, "The Runt" is a more delicate, dry and lightly hopped alternative. Take a teaspoon of cement and harden up, princess!

### **rust** Belgian Dubbel 6.0% 35 IBU OG 1060

Rust is a strong Belgian Abbey ale style. The aromatic is reminiscent of candied banana is produced from a distinctive imported yeast stain. Rich, opulent malt character is the dominant flavour and the finish is dry and slightly astringent.

### **karma citra** India Black Ale 5.8% 48 IBU OG 1058

A relatively new beer style sees a high proportion of dark malt combined with resinous new world hops and results in a beer with chocolate overtones in the flavour and then showcases the tropical fruit character of the hop variety citra.

### **smoked porter** Porter 4.7% 22 IBU OG 1044

Our smoked porter has very gentle bitterness and combines the classic coffee and chocolate malt character of the Porter style with a subtle smoked hickory flavour derived from the use of peated distiller's malt.

### **hose gose** Gose 4.6% 12 IBU OG 1043

An old German beer style from Leipzig, Gose is an unfiltered wheat beer made with 50 – 60% malted wheat, which creates a cloudy yellow colour and provides a refreshing crispness and twang. A Gose will have a low hop bitterness, a complimentary dryness, spice from the use of ground coriander seeds and a sharpness from the addition of salt.

### **fantapants** Imperial Red IPA 7.4% 53 IBU OG 1072

Our most heavily hopped year round beer, Fantapants is offensively bitter (like most redheads!) but begins slightly sweet, with an aroma of pineapple and tropical fruits. The finish is full-bodied with a hint of biscuit malt.

**razorback** Barley Wine 10% 48 IBU OG 1104

An English style barleywine, Razorback has a dense, fruity bouquet, an intense palate and a deep reddish-brown colour. Its big stewed fruit flavoured maltiness is superbly balanced by wonderfully bittersweet hops.

**boris** Russian Imperial Stout 11.5% 52 IBU OG 1101

Boris is jet black in colour with an off-white head. The aroma is dark chocolate and coffee. The flavour starts like an espresso then fades to a multitude of toasty, roasted and caramel malt flavours. Clean, crisp and full bodied with warmth from the high alcohol content lightening up the feel.

**feral brewing company's barrel aged selection  
unique in australia**

**b.f.h (barrel fermented hog)** American IPA 5.8% 48 IBU OG 1059

Our flagship IPA that has a primary fermentation in new French oak barriques before being returned to stainless steel for final processing and carbonation. Think of all the great pine needle and grapefruit you associated with Hop Hog with an added vanilla aroma and softened mouth feel.

**dark funk 2.0** Flanders Red Ale 5.3% 7 IBU OG 1060

A beefed up version of this years earlier release. A little stronger and a lot more sour with 20% of the blend comprised of "Boris" that has been worked over by pediococcus for 18 months – Limited stock