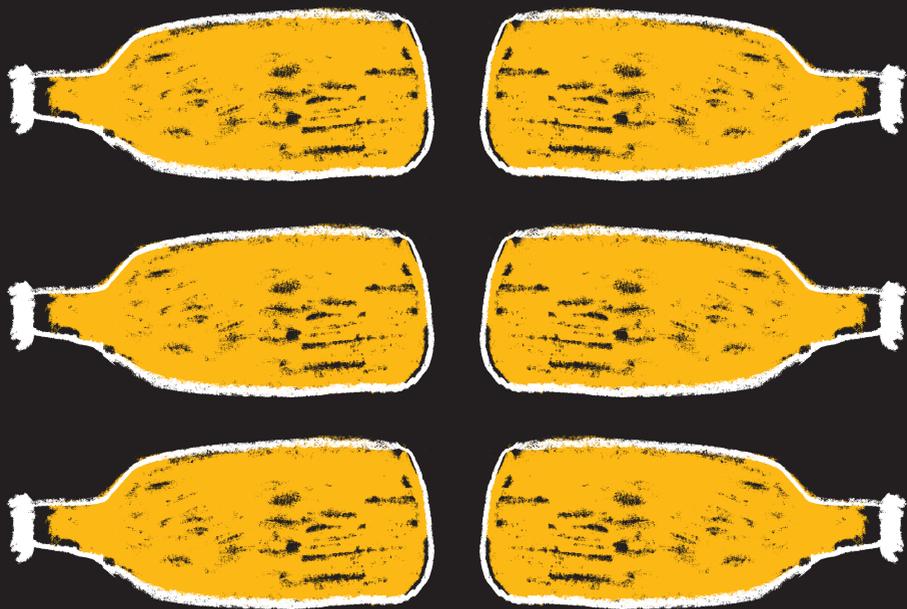


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GOOD BEER WHEATY



10 - 13 MAY

20
18

GOOD BEER WHEATY

We blame the Yeastie Boys. After several beer-fuelled conversations with Stu & Sam at Good Beer Week 2011 we decided it would be an excellent idea to hold a Yeastie Boys concept tasting at The Wheaty. When, several months later the Boys invited themselves to the Pub to make good our plan, we thought we may as well build a whole mini-beer-fest around their visit – and so in 2012 Good Beer Wheaty was born.

With a nod to Melbourne's very excellent Good Beer Week, we put together a collection of Craft Beer events of the kind The Wheaty already hosts – but over a concentrated period and with some very special bells and whistles. In short Good Beer Wheaty is a very short, very craft and very Wheaty celebration of good beer.

In 2014 we christened our brand spanking new 600L Premier Stainless Brewery with three Good Beer WheatyYeastie brews – a true baptism of fire. This year we've enlisted another clutch of extraordinary Collaborators to brew with; Gazz (Tiny Rebel), Darren (Doctor's Orders), Geoff (Buxton Brewery) and Alexandra (Three Weavers). Come winter, we'll all get to sample the fruits of these extraordinary collaborations...

With many thanks to:

Gazz & Maverick Jason, Geoff, Alexandra and Experience IT Rod, Doc and Matt King.

*The Yeastie Boys' unique term for what the rest of us refer to as 'Collaborating'

And 'spooning us in spirit from afar:**

Yeastie Boy Stu, who, due to Empire Building commitments in Europe can't make it to Thebarton this May, but promises to return, Yeastier than ever, in 2019...

W

THURSDAY 10 MAY

STAY CWTCH!

TINY REBEL TAP TAKEOVER & MEET THE BREWER

FRIDAY 11 MAY

BUXTON AND THREE WEAVERS TAP TAKEOVER & MEET THE BREWERS

SATURDAY 12 MAY

BEER AS COMMUNITY WITH THE BUXTON WEAVERS!

DANGEROUSLY CLOSE TO MR - TO ØL TAP SHOWCASE

SUNDAY 13 MAY

SUPER STOUT SUNDAY!

SUNDAY ROAST!

THURSDAY 10 MAY

6 — 7:30PM \$20 + BF

STAY CWTCH!

Tasting, storytime and playful cachu droi with one of the finest Rebels this side of the Empire: Tiny Rebel's Gazz Williams (WAL).

Welsh Craft Brewers 'Tiny Rebel' have one-inch-punched their way into the pints and minds of beer drinkers in the UK and beyond – and done it all at surge fist speed. "In just 5 years we have gone from home-brewing in a garage to a purpose-built, world-class facility." Playful, prolific, fond of a pisstake and a pun, these raging Collaborators take beer very seriously and have the silverware to prove it: Cwtch! taking out the Champion Beer of Britain 2015*.

If you're going to help create and drive the Welsh Craft beer movement on the back of iconic beers, multiple venues, a state of the art Brewery and global success – why not do it with a difrifol sense of fun?!

*Cwtch! also taking out honours for best beer name ever, as determined by anyone who knows anything about such things...

We wanted Tiny Rebel to represent us and things that we were interested in growing up - urban culture, 90's music, being a bit rebellious and not taking ourselves too seriously – and our passion for flavoursome, drinkable beers.

TINY REBELS

BOOKINGS ESSENTIAL

TICKETS THROUGH OZTIX 1300 762 545 [OZTIX.COM.AU](https://www.oztix.com.au)

CHECK OUT

www.tinyrebel.co.uk

8 — 10PM FRONT BAR FREE ENTRY

TINY REBEL TAP TAKEOVER & MEET THE BREWER

**With Tiny Rebel Co-Founder & Maker of Beery Stuff Gazz Williams and
Tiny Rebel across 10 Taps.**

We'll be pouring a host of Gazz's beers including Tiny Rebel Cwtch Welsh Red Ale, Clwb Tropicana Tropical IPA, Peaches & Cream IPA, Dirty Stop Out Stout Oat Stout, Stay Puft Marshmallow Porter, Imperial Stay Puft, Siren collaboration Didgeridank DIPA, Birthday Specials: There's Always Honey in the Banana Stand (Honey Oat & Banana Wheat Ale), Cheeky V (Vimmie Sour) and Tai Chi Pale (Lychee & Sea Buckthorn Pale Ale).

Join Gazz in the Front Bar for a post-brewday, post-tasting restorative Fancy and chat about Newport, fizzy drink labels, casks, cubbyholes, cuddles and anything else that tickles your fancy...

CHECK OUT

www.tinyrebel.co.uk

W

FRIDAY 11 MAY

6 — 8PM **FRONT BAR FREE ENTRY**

BUXTON AND THREE WEAVERS TAP TAKEOVER & MEET THE BREWERS

With Buxton Brewery (ENG) Founder Geoff Quinn and Three Weavers Brewing (US) Brewmaster Alexandra Nowell featuring a host of releases across 10 Taps.

Derbyshire's Buxton Brewery is one of a new wave of English breweries going beyond 'taking back' styles that the US have made their own over the last 40-odd years by adopting a truly global outlook to brewing – and in doing so have brewed beers recognised as some of the best in the world. Adventurous and prolific, Buxton's inventive approach to brewing is akin to the legendary gypsy brewers whose beers they often produce (such as Omnipollo and To ØL), releasing some 40 new beers a year.

Founded by Lynne Weaver in 2013 with the mission to create a community through beer, California's Three Weavers has enjoyed phenomenal growth – making serious waves in hometown LA, in what is the largest beer market in the US. Brewmaster Alexandra Nowell earned her stripes at some of the best Breweries in the country including Moylan's, Drakes and the iconic Sierra Nevada – and has two GABF medals to her name in addition to a World Beer Cup Gold for Three Weavers Red Imperial Ale, "Blood Junkie." Brewing tight, technical, delicious beers and with a penchant for IPAs, The Weavers are set to become part of the fabric of communities well beyond the city of angels...

Join Alexandra and Geoff in the Front Bar for a post-brewday Fancy and chat about Barrel Libraries, infinite IPAs, danger money, mixed fermentations, the craft beer bubble and anything else that floats your boat.

CHECK OUT

www.buxtonbrewery.co.uk

www.threeweavers.la/aboutthreeweavers



The likes of Axe Edge could make up 80% of total output but that this would simply be a bit boring. Most brewers do 60/70% of their totals with one beer. Beavertown has Gamma Ray and BrewDog has Punk IPA but we're not happy repeating things. We enjoy trying new beers.

BUXTON

WE'LL BE POURING:

Buxton Brewery

North Stack IPA

Snap Gate NEIPA

Enkel Patersbier

Curbar Mango Pale

Beyond the Skyline Dry Hopped Berliner Weisse

Three Weavers Brewing

Stateside Session IPA

Return of Sassy Rye IPA

Southbounder Coffee Stout

Deep Roots ESB

Midnight Flight Imperial Stout

This year's Good Beer Wheaty souvenir

**GET YOUR WHEATY
SIX PACK TSHIRT TODAY!**



SATURDAY 12 MAY

3 — 5PM \$20 + BF

BEER AS COMMUNITY WITH THE BUXTON WEAVERS!

Tasting, discussion and friendly shit-stir with Buxton (ENG) Founder
Geoff Quinn and Three Weavers (US) Brewmaster Alexandra Nowell.

How do Big Beer buyouts of Independent breweries affect the beer/industry/
community? Does it matter? Where would we beer without community?

Join Geoff and Alexandra for an exploration of Beer and Community and talk
independence, labour of love, yellow bellies, end games and making it count
while tasting through a selection of Buxton and Three Weavers beers.

BOOKINGS ESSENTIAL

TICKETS THROUGH OZTIX 1300 762 545 [OZTIX.COM.AU](https://www.oztix.com.au)

CHECK OUT

www.buxtonbrewery.co.uk

www.threeweavers.la/aboutthreeweavers

6 — 8PM FRONT BAR FREE ENTRY

DANGEROUSLY CLOSE TO MR – TO ØL TAP SHOWCASE

Featuring a Font full of ‘Dangerously Close To’ and ‘Mr’ Series
beers from those helt vildt Danes – Øl Skål!

Copenhagen’s To Øl want us to get this straight; “We are what’s called a gypsy brewery (or Pyrate/Nomad/Contract/Gold Digger Brewery). This means that we don’t own our own brewing equipment, but brew at others instead. We do this because we think it is the absolute best way to ensure the highest quality, the widest variety and continually being able to reinvent ourselves and the beers we brew. We are gypsies and we are proud of it. However, should you find yourself in Copenhagen, To Øl’s brewpub BRUS is located in the heart of Nørrebro, where we brew a wide range of fresh, rustique, zesty brews served straight from the tanks, and you are more than welcome to taste and tour all you like!

Which in their case, makes them pretty damn fine indeed.

We’ll be pouring To Øl Mr Blonde (Gose with vanilla, peach and white raspberry), Mr Orange (Tropical DIPa), Mr White (New England Grisette), Mr Pink (New England IPA with beetroot), Dangerously Close to Stupid Amounts of Peach (IIPA with peach) and Dangerously Stupid Amounts of Kiwi (IIPA with kiwi).



We love session
beers, we love
complex beasty beer,
we do contemporary
beers and we believe
that you’re never
better than your last
brew...

TO ØL

CHECK OUT

www.to-ol.dk

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SUNDAY 13 MAY

12 — 2PM \$20 + BF

SUPER STOUT SUNDAY!

**A competitive, blind Stout tasting with Matt 'The Craft Beer' King.
how well do you know the dark side?**

Who is up for a challenge?

This challenge involves drinking eight of SA's best wintery stouts – and being able to identify them – while chewing over the big issues like:

- What makes a good Stout?
- Roast or Chocolate?
- Session or Imperial?
- Pastry, Milk, Fruit or Sour: what's the next big thing in Stouts?
- Will we ever reach Peak Barrel Age?



Get set for an excruciatingly detailed and delicious exploration of roast, chocolate, overkill, oatmeal, throwbacks, mouthfeel and balance – and the chance to win stouty big prizes!

BOOKINGS ESSENTIAL

TICKETS THROUGH OZTIX 1300 762 545 [OZTIX.COM.AU](https://www.oztix.com.au)

CHECK OUT

www.thecraftbeerking.com

3 — 7PM **FRONT BAR FREE ENTRY**

SUNDAY ROAST!

A Dark Showcase with roasty beers on Tap as far as the eye can see including Good Beer Wheaty dark stars Tiny Rebel, Buxton, Three Weavers, To Øl and more!

Settle in for a Comfort Pint of Marshmallow, Coffee, Imperial, Oatmeal, Sweet Potato, Barrel Aged or Foreign Extra...

CHEERS TO OUR BEER CHUMS



ALL TICKETS THROUGH OZTIX
1300 762 545 OR OZTIX.COM.AU

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CALL 08 8443 4546 39 GEORGE STREET, THEBARTON

WHEATSHEAFHOTEL.COM.AU