



# THE WILD BEER CO

## Smoke 'n' Barrels - Summer | 4.0%

Smoke 'n' Barrels is a smoked range of beers brewed for each season that they are released in to reflect seasonal ingredients and flavours. For Summer we wanted to bring the seasonal taste of blood oranges into a beery twist on a Smokey Whisky Sour cocktail.



### Ingredients

Barley  
Lager Malt, Wheat, Melanoidin

Hops  
Magnum, Tettnanger

Yeast  
American Ale, Lactobacillus, Brettanomyces (Barrels)

Other  
Sea Salt, Orange Zest

### Experience

Appearance  
Golden

Aroma  
Fired orange peel

Flavour  
Brisk acidity, intense citrus zest, complex smoke and salty tang

Finish  
Light, tart, refreshing

### Stats

ABV	4
IBU	15
SRM	8
Plato	12

**Packaging**

Bottle	330ml
Keg	30L
Volumes of co2	2.2

### Unique Aspect

For the Summer months we wanted to create something as thirstquenching and refreshing as possible while incorporating intense smoke. A Gose style fit best and we took a spin on the style by smoking the malts and aging the beer in Islay Whisky barrels for 6 months before blending onto smoked blood orange segments and sea salt. This was the only Smoke n Barrels edition to be exported to the USA.

### Food Pairings

The smoke from Smoke n Barrels - Summer is a lot more delicate than the description would imply so light flavours to match the intensity are key here. Ricotta, honey and walnut salad is an excellent pairing with the walnut complimenting the smoke, the honey contrasting the acidity and the ricotta providing a boost to the orangy citrus as the carbonation cuts through the cheese.