



## Beer Escafeld

Brewed at Little Ale Cart, Sheffield

Brewed on 06th August 2011

Gyle LAC19

OG - FG 1049.3° / 1009.3°

ABV 5.20%

Colour 16.6 EBC

Bitterness 114.7 IBU

Grain Bill Muntons Maris Otter, Bairds Vienna, Weyermann Melanoidin, plus 10kg natural sugar including demerera, raw cane & muscovado.

Bittering hop Warrior 1st wort, Herkules bitter

Flavour hop Citra, Nelson Sauvín

Aroma hop Nelson Sauvín, Citra, Sorachi Ace

Dry hop Nelson Sauvín

Yeast Safale S05

Gen This beer is the "return leg." of our collaboration with David of Raw Brewing and we'd like to think showcases our common love of hops! The grain bill is an interesting one with melanoidin (which gives body and colour) overlain with our favourite hops in big doses resulting in a brew with a lovely orangey-red colour and hugely hoppy character. Escafeld is the Medieval name for Sheffield, in case you were wondering...

**We know what hops are for...**

# Raw STEEL BREWING

GYLE NUMBER

LAC19

COLOUR

16.6 EBC

ALCOHOL BY VOLUME

5.2%

BITTERNESS

114.7 IBU

FORGED IN SHEFFIELD AT LITTLE ALE CART



# Escatefeld

THIS IS A HOPPY RED ALE BREWED FROM PALE, VIENNA AND MELANOIDIN MALTS WITH BUCKETLOADS OF WARRIOR, HERKULES, CITRA, SORACHI ACE AND NELSON SAUVIN HOPS IN OUR CUSTOMARY "HOPHEAD" MANNER!



WE KNOW WHAT HOPS ARE FOR!