



Beer DILLIGAF

Brewed at Little Ale Cart, Sheffield

Brewed on 12th Nov 2011 Gyle LAC21

OG - FG 1046.6° / 1008.7° ABV 4.93%

Colour 5.6 EBC Bitterness 122.5 IBU

Fermentation Temperature 22°C Yeast Safale K97

Grain Bill Fawcetts Low-colour Maris Otter,
Muntons Wheat malt.

Bittering hop Warrior 1st wort, Herkules bitter

Flavour hop Nelson Sauvín

Aroma hop Nelson Sauvín, Galaxy, Stella

Dry hop Stella

Gen With Gazza away brewing with the Marina brothers in Barcelona, Dave (with a little help!) brewed up this strong pale ale with a huge dose of some of our favourite hops from the South Pacific including the new star performer, Galaxy, which really is a stunner! Add to this a big bittering charge from the marvellous Herkules (a big favourite of ours) and the sublimely smooth Warrior plus a return to using Fawcett's Low-Colour Maris Otter malt and our favourite Kölsch yeast and here's the result; enjoy it, we will!

We know what hops are for...

STEEL CITY BREWING

GYLE NUMBER

LAC21

COLOUR

5.6 EBC

ALCOHOL BY VOLUME

4.9%

BITTERNESS

122.5 IBU

FORGED IN SHEFFIELD AT LITTLE ALE CART

DILLIGAF

Bitterness from Herkules and Warrior
Flavour from Galaxy, Stella and Nelson Sauvin
Too hoppy? Unbalanced?

DILLIGAF!



CRAFT BEER FROM THE GRIM NORTH