



Beer Dark Funeral

Brewed at Little Ale Cart, Sheffield

Brewed on 11th Dec 2011 Gyle LAC22

OG - FG 1054.6° / 1013.4° ABV 5.36%

Colour 61 EBC Bitterness 128 IBU

Fermentation Temperature 21°C Yeast Safale K97

Grain Bill Fawcetts and Muntons Low-colour
Maris Otter, Weyermann Carared and Carafa
Spezial No.1

Bittering hop Sorachi Ace 1st wort, Herkules
bittering

Flavour hop Sorachi Ace

Aroma hop Citra, Motueka

Dry hop Motueka

Gen This one may cause some arguments amongst the beer style Nazis! The facts are thus; it's black, it uses Carafa Spezial, it's chock-full of hops and bitterness plus it tastes an absolute treat, a perfect mix of smooth chocolate, bitterness and fruity hops... but is it strong enough to be a "proper,, Black IPA? Well, we're not going to tell you what to think, so give it a go and decide for yourself... but we know what we think!

We know what hops are for...

STEEL CITY BREWING

GYLE NUMBER

LAC22

COLOUR

61 EBC

ALCONOL BY VOLUME

5.3%

BITTERNESS

128 IBU

FORGED IN SHEFFIELD AT LITTLE ALE CART



Black Metal

Series No.4

Black IPA with attitude...

Craft Beer from the Grim North

