



Beer Xiberia

Brewed at Little Ale Cart, Sheffield

Brewed on 21st Jan 2012 Gyle LAC23

OG - FG 1046.1° / 1009.1° ABV 4.81%

Colour 5.6 EBC Bitterness 90.6 IBU

Fermentation Temperature 20°C Yeast Safale K97

Grain Bill Weyermann Premium Pilsner, Muntons

Low-colour Maris Otter and Wheat malts.

Bittering hop Crystal 1st wort, Herkules bittering

Flavour hop Citra

Aroma hop Citra, Galaxy

Dry hop Super Alpha, Citra

Gen This brew is the perfect antidote to all the crappy crystal malt-laced, spicy "beers,, around at this time of year! Extra pale from Weyermann pils malt, it's bittered with Herkules and flavoured/aroma'd (that *should* be a word!) with lusciously fruity Citra and Galaxy hops, two of the most exciting new varieties to emerge in the past few years.

It's then dry-hopped with Super Alpha for a citrussy lift then, finally, hopped in-cask with yet more mangoey, tropical Citra to give a huge fruity, zesty hop hit... After all, hops are for life not just for Summer!

We know what hops are for...

STEEL CITY BREWING

GYLE NUMBER

LAC23

COLOUR

5.6 EBC

ALCOHOL BY VOLUME

4.8%

BITTERNESS

90.6 IBU

FORGED IN SHEFFIELD AT LITTLE ALE CART

Wiberia



Mid-Winter Pale Ale

An extra-pale, extra-hoppy brew especially for all you hop lovers adrift in a seasonal sea of spicy, crystal-malt-laden festive "beer"



WE KNOW WHAT HOPS ARE FOR!