



Beer Queen Anne's Revenge

Brewed at Little Ale Cart, Sheffield

Brewed on 5th Feb 2012 Gyle LAC24

OG - FG 1056.2° / 1012.3° ABV 5.71%

Colour 70.6 EBC Bitterness 61 IBU

Fermentation Temperature 20°C Yeast Safale K97

Grain Bill Fawcetts low-colour Maris Otter,
Chocolate malt and Roast Barley, Muntons Wheat
malt, plus 24kg of Dark Muscovado Sugar.

Bittering hop Bramling Cross first wort, Herkules
for bittering

Flavour/ Aroma hop Bramling Cross

Dry hop Bramling Cross

Gen Yet again it's time for something
different so we've brewed one of the rarer
styles of beer, a Jamaican Stout. These are big
bruisers laced with lovely Muscovado sugar
which imparts a rummy backtaste to the brew.
Plenty of roast and chocolate malt provide
flavour and it's hopped with the (only good?)
English hop, Bramling Cross, for flavour and
aroma with a helping hand in the bittering
from Herkules. Why "Queen Anne's Revenge,?"
Well, she was the flagship of Caribbean pirate
Blackbeard... All together now, aaaaaaaaaaaaarh!!!

We know what hops are for...

STEEL CITY BREWING

GYLE NUMBER

LAC24

COLOUR

70.6 EBC

ALCOHOL BY VOLUME

5.7%

BITTERNESS

61 IBU

FORGED IN SHEFFIELD AT LITTLE ALE CART



Our interpretation of "Jamaican Stout" brewed with Roast & Chocolate malts, English Bramling Cross hops, and a dubloon's worth of Muscovado sugar... Aaaaaaaaar!



CRAFT BEER FROM THE GRIM NORTH

