

## Beer Vane Tempest

Brewed at Little Ale Cart, Sheffield

Brewed on 6th March 2012      Gyle LAC25

OG - FG 1044.7° / 1007.7°      ABV 4.81%

Colour 5.7 EBC      Bitterness 94.7 IBU

Fermentation Temperature 20°C      Yeast Safale K97

Grain Bill Fawcetts & Muntons LCMO, Bairds

Maris Otter, Warminster Wheat malt.

Bittering hop Galaxy 1<sup>st</sup> Wort, Herkules bittering

Flavour/ Aroma hop Citra, Simcoe, Galaxy, Sorachi

Dry hop Simcoe

Gen With Dave away in India we welcomed guest brewer Dean from Newton Abbot! With hundreds of Kilos of hops to play with we decided on the dream-team of Citra, Galaxy and Simcoe for flavour and aroma plus a hefty dose of Herkules for bittering and our very last (for the foreseeable future, sadly) Sorachi Ace!

We only lightly fined this brew (in style with the new realisation that beer doesn't have to be crystal clear to be good) which keeps in more of the flavours and, we feel, is the way cask ale should be heading; hazy not cloudy, full of hops and packed with vitamins and other goodies.

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

# STEEL CITY BREWING

GYLE NUMBER

LAC25

COLOUR

5.7 EBC

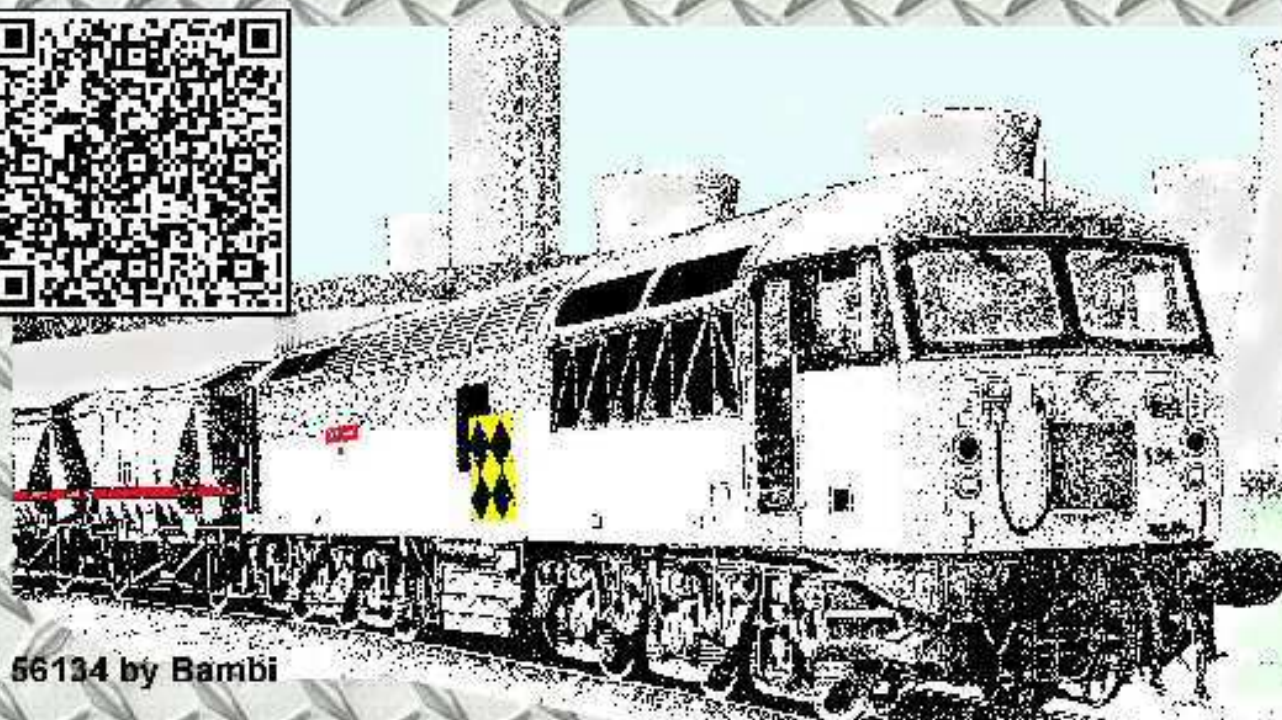
ALCOHOL BY VOLUME

4.8%

BITTERNESS

94.7 IBU

FORGED IN SHEFFIELD AT LITTLE ALE CART



56134 by Bambi

## WANE TEMPEST

Named in honour of Punk-Folk heroes "Blyth Power" and brewed with Citra, Galaxy and Simcoe then lightly fined to keep in all the flavour - it's naturally hazy!



CRAFT BEER FROM THE GRIM NORTH