



BEER Bolshevik Solution

BREWED AT Little Ale Cart, Sheffield

BREWED ON 14th April 2012 **GYLE** LAC27

OG - FG 1029.6° / 1008.3° **ABV** 2.71%

COLOUR 21 EBC **BITTERNESS** 0 IBU

FERMENTATION TEMPERATURE 21°C **YEAST** Safale US-05

GRAIN BILL Muntons/Fawcetts Low-colour Maris Otter, Weyermann Carared and Melanoidin.

BITTERING HOP None

FLAVOUR/ AROMA HOP Citra, Simcoe, Galaxy, Calypso

DRY HOP Citra

GEN The "return leg" of our Arbor Ales collaboration was mashed warmer than usual to give the body needed at such a low ABV and, for the first time, NO hops were added to the copper; we simply brought it to the boil, added the protofloc tablets, gave it ten minutes then switched off the gas!

We then cooled it to 85°C before adding a huge amount of aroma hops; Citra, Simcoe, Galaxy and the new kid on the block Calypso were stuffed into the copper.

So, there's the story of a beer which respects no style, a sub-3%) garnet red brew with no bitterness but a massive aroma hop addition... plus another 2kg of Columbus and Summer pellets added in the FV and, finally, 30g of Citra per cask for the final top-dressing of juicy hops.... Lupulous madness!

We know what hops are for...

STEEL CITY Arbor Ales

GYLE NUMBER

LAC27

COLOUR

21 EBC

ALCOHOL BY VOLUME

BITTERNESS

0 IBU

FORGED IN SHEFFIELD AT LITTLE ALE CART



BOLSHEVIK SOLUTION



Lenin knew how to deal with Royalty!
However, whilst we may be bitter ourselves,
this 0 IBU mild/red ale certainly isn't!
Massively hoppy and Revolution Red.



WE KNOW WHAT HOPS ARE FOR!

