



BEER Hopfenstraße

BREWED AT Little Ale Cart, Sheffield

BREWED ON 7th July 2012 **GYLE** LAC28

OG - FG 1042.3° / 1006.9° **ABV** 4.57%

COLOUR 5.2 EBC **BITTERNESS** 100 IBU

FERMENTATION TEMPERATURE 22°C **YEAST** Safale WB-06

GRAIN BILL Muntons Low-colour Maris Otter,
Muntons and Warminster Malted Wheat (50%).

BITTERING HOP Columbus 1st wort and Bittering

FLAVOUR/ AROMA HOP Chinook and Citra

DRY HOP Chinook

GEN In keeping with Bavarian tradition we used 50% malted wheat and 50% barley malt but then went and messed it up by adding over 5kg of Columbus and Chinook hops! Returning to tradition we pitched WB-06 German weißbier ...

This brew will be unfiltered in the Hefeweiß tradition as all the quality wheat beers from Bavaria are unfiltered and full of the flavoursome yeast which gives them so much of their character. We fermented the brew out fairly dry so there is none of the sweetness associated with wheat beers but, just to be sure, we dry-hopped it with 30g of grapefruity Chinooks to give it an extra hop punch! Gazza is almost ashamed to admit that it tastes bloody good, although he did add "for a bloody wheat beer, mind"...

We know what hops are for...

Brauerei StahlStadt

Cylenummer

LAC28

Farbsättigung

5.3 EBC

Alkohol v/v

4.5%

Bitterkeit

100 IBU

Gebraut in Kleinst Bierwagen, Süden Yorkland



Hopfenstraße

This Bavarian wheat beer is stuffed with US hops giving a naturally cloudy mash-up of European/US flavours!



CRAFT BEER FROM THE GRIM NORTH