



BEER New Dawn Fades

BREWED AT Little Ale Cart, Sheffield

BREWED ON 7th July 2012 **GYLE** LAC29

OG - FG 1046.5° / 1009.6° **ABV** 4.80%

COLOUR 5.3 EBC **BITTERNESS** 102.8 IBU

FERMENTATION TEMPERATURE 20°C **YEAST** Safale US-05

GRAIN BILL Muntons Low-colour Maris Otter,
Muntons Malted Wheat.

BITTERING HOP Citra 1st wort, Magnum Bittering

FLAVOUR/ AROMA HOP Citra and Calypso

DRY HOP Citra

GEN With a mash of just Low-colour Maris Otter and Wheat malt, and all US Hops Magnum, Calypso and Citra, this promises to be a hugely tropical brew with juicy hop flavours all over the place, all underpinned by the oily bitterness of the American Magnum.

Initial tasting from the fermenter revealed a massively fruity, juicy and "totally tropical" (can we say that? we just did...) character somewhat akin to mango juice cut with bitter grapefruit and a hint of melons; just the kind of thing we want to drink and a fitting use of some of our final Citra!

We know what hops are for...

STEEL CITY BREWING

GYLE NUMBER

LAC29

COLOUR

5.3 EBC

ALCOHOL BY VOLUME

4.8%

BITTERNESS

102.8 IBU

FORGED IN SHEFFIELD AT LITTLE ALE CART

SCB029

New Dawn Fades

"A change of speed, a change of style..."

A return to Pale & Hoppy with three superb hops: Citra, Calypso & Magnum.

Prepare for a fruity extravaganza!



CRAFT BEER FROM THE GRIM NORTH