



BEER Barbed Wire Kisses

BREWED AT Little Ale Cart, Sheffield

BREWED ON 9th September 2012 **GYLE** LAC30

OG - FG 1049.8° / 1007.7° **ABV** 5.47%

COLOUR 17.4 EBC **BITTERNESS** 103.9 IBU

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

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

BITTERING HOP Admiral 1st wort, Magnum Bittering

FLAVOUR/ AROMA HOP Admiral and First Gold

DRY HOP First Gold

GEN We're aiming for an amber/brown beer with a hefty bitterness (well, it is called bitter!!) and plenty of English hop character layered over the top - but absolutely, definitely, certainly no Fuggles or Goldings, you can be bloody sure of that!

This should be an interesting hybrid brew and we're looking forwards to see how it comes out and what people think of it, after all we're not exactly famous for our bitters so maybe we're setting ourselves up for a fall here? Maybe, but you've got to speculate to accumulate as some Capitalist bastard once said...

We know what hops are for...

STEEL CITY BREWING

GYLE NUMBER

LAC30

COLOUR

17.4 EBC

ALCOHOL BY VOLUME

5.4%

BITTERNESS

103.9 IBU

FORGED IN SHEFFIELD AT LITTLE ALE CART

Barbed Wire Kisses

CRAFT BEER FROM THE GRIM NORTH