



**BEER** Cluster Bomb

**BREWED AT** Little Ale Cart, Sheffield

**BREWED ON** 8th November 2012 **GYLE** LAC32

**OG - FG** 1045.0° / 1008.5° **ABV** 4.75%

**COLOUR** 5.3 EBC **BITTERNESS** 112 IBU

**FERMENTATION TEMPERATURE** 20°C **YEAST** Safale K-97

**GRAIN BILL** Muntons Low-colour Maris Otter and  
Wheat Malt (12%)

**BITTERING HOP** Warrior 1<sup>st</sup> wort

**FLAVOUR/ AROMA HOP** First Gold, Herkules, Chinook  
flavour, Cluster aroma (80°C steep).

**DRY HOP** Cluster

**GEN** Not quite a single-hop beer but we don't believe in those... so, here's our latest extra pale brew which showcases the out of fashion and largely ignored Cluster Hop. This venerable cone is one of the original US hops which developed from native hops crossing with the imports the settlers planted. At one point Cluster was 96% of hops grown in the US but now the original "C," hop is fading fast.

We wanted to give it a proper airing so drinkers can appreciate it's distinctive "catty," character and pungent flavour, so here it is in all it's old-skool glory; enjoy!

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

# STEEL CITY BREWING

GYLE NUMBER

LAC32

COLOUR

5.3 EBC

ALCOHOL BY VOLUME

4.7%

BITTERNESS

112 IBU

FORGED IN SHEFFIELD AT LITTLE ALE CART

# CLUSTER BOMB



**MAKE BEER NOT BOMBS!**

PURE MARIS OTTER AND WHEAT MALTS ALLIED WITH WARRIOR, CHINOOK, HERKULES AND PLENTY OF CLUSTER HOPS MAKE UP THIS BREW IN COHORT'S WITH A SPECIAL GERMAN YEAST WHICH LEAVES THE BEER NATURALLY HAZY.



**CRAFT BEER FROM THE GRIM NORTH**