

**BEER** Saint Brendan

**BREWED AT** Little Ale Cart, Sheffield

**BREWED ON** 08th January 2011 **GYLE** LAC10

**OG - FG** 1045.3° / 1010.2° **ABV** 4.5%

**COLOUR** 5.2 EBC

**BITTERNESS** 88.8 IBU

**GRAIN BILL** Fawcetts low-colour Maris Otter

**OTHER STUFF** Fawcetts Wheat Malt

**BITTERING HOP** Pacific Jade (1st Wort), Green Bullet

**FLAVOUR HOP** Pacific Jade, Nelson Sauvignon

**AROMA HOP** Nelson Sauvignon, Pacific Jade

**DRY HOP** Nelson Sauvignon

**YEAST** LAC's own strain

**GEN** A first for us... we could no longer resist New Zealand's fantastic hops and so stocked up for a hop-packed (very) pale ale containing leafy, spicy Green Bullets, citrusy Pacific Jade and the bizarre "white wine,, and gooseberry of the sublime Nelson Sauvignon... this should be one interesting brew! It's brewed as a homage to Brendan Dobbin who did so much to introduce hops such as these to our shores.

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

# STEEL CITY BREWING

GYLE NUMBER

LAC10

COLOUR UNITS

5.2 EBC

ALCOHOL BY VOLUME

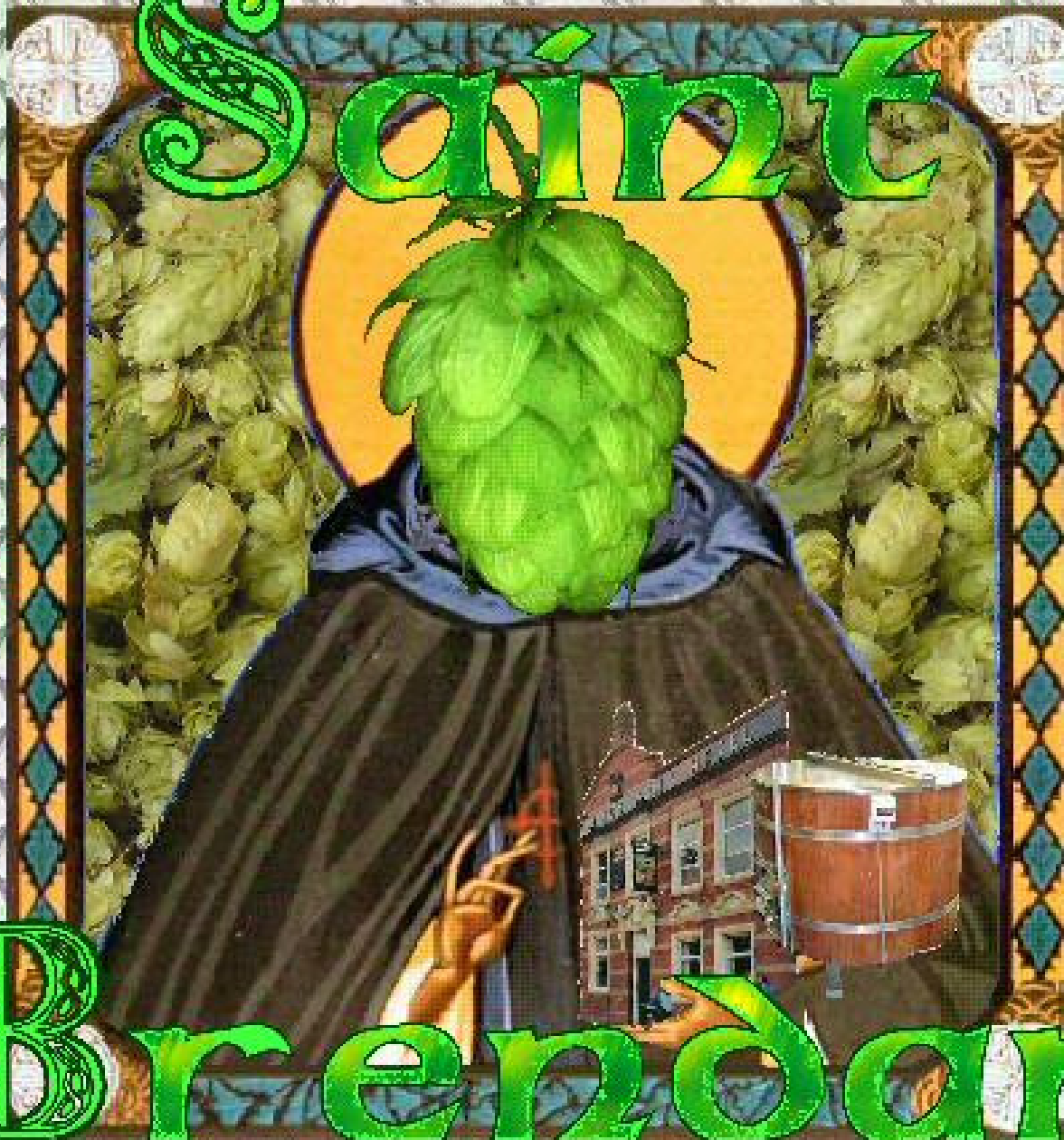
4.5%

BITTERNESS

88.8 IBU

FORGED IN SHEFFIELD AT LITTLE ALE CART

# Saint



# Brendan

WE KNOW WHAT HOPS ARE FOR...