



**BEER** Columbus Tomahawk Zeus  
**BREWED AT** Little Ale Cart, Sheffield  
**BREWED ON** 26th February 2011      **GYLE** LAC11  
**OG - FG** 1041.9° / 1010.7°      **ABV** 4%  
**COLOUR** 4.8 EBC  
**BITTERNESS** 110.1 IBU  
**GRAIN BILL** Fawcetts low-colour Maris Otter  
**OTHER STUFF** Fawcetts Wheat Malt  
**BITTERING HOP** Columbus Mash hop / First Wort  
**FLAVOUR HOP** Columbus  
**AROMA HOP** Columbus  
**DRY HOP** Columbus  
**YEAST** LAC's own strain

**GEN** We are both huge fans of the oily, pungent Columbus hop and so thought that we'd brew a beer using lots of them! There are seven hop additions in this brew namely Mash, First-Wort, Bittering, Flavour, Aroma, Fermenter and Dry...! This huge 8kg charge gives a massively aromatic, bitter and flavoursome brew which shows off just what a fantastic hop Columbus is and just why we like it so much!

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

# STEEL CITY BREWING

GYLE NUMBER

LAC11

COLOUR UNITS

4.8 EBC

ALCOHOL BY VOLUME

4%

BITTERNESS

110 IBU

FORGED IN SHEFFIELD AT LITTLE ALE CART

**COLUMBUS**

**TOMAHAWK**

**ZEUS**

*Mid-Atlantic  
Pale Ale*

Hopped a total of seven times, this is one for all you Hopheads!

**WE KNOW WHAT HOPS ARE FOR...**