

Beer Style

Hazy

Ingredients

Grains

Golden Oats 1Kg

Wheat Malt 1KG

Light Munich 1KG

Crystal Malt 500g

Malt Extract 17kg

Yeast

New England



WHERE YOU BREW THE BEER

Hops

Bittering

Admiral 40g

Flavour and Aroma

Brambling 110g

Fuggles 110g

Cascade 60g

Dry Hop

N/A

O.G. 1.048

Expected ABV

4.5%

Brewed By

Kim Ritchie

Brewed with

Joe

Customer ref:

3660

Bottling Session

29/03/2022

Designing your own label



If you would like to design your own label, here's a list of our requirements;

Dimensions: 124 x 80mm

Format: pdf

send in an email to: Shop@stewartbrewing.co.uk

Here's our step by step guide for designing your label in PowerPoint

1. Open a blank presentation
2. Click 'design' and select 'slide size'
3. Change the height to 8cm and the width to 12.4cm
4. Design your label however you would like it to look. We advise against putting your design too close to the edge or using small fonts. It's best to put the main focus of your label in the middle third of the page, this is what you'll see when you hold the bottle in your hand
5. Click file> export> Create PDF
6. We recommend saving the PowerPoint file, just in case you want to make a change later
7. Attach the PDF file to an email and send it back to us with your booking reference number

If you would like to use our template;

Send an email with the name of your beer and a picture and we'll do the rest

Please ensure you send your label/details at least 7 days before your bottling date.

[Review us on TripAdvisor for the chance to win a gift card.*](#)

We are always looking for ways to improve our service and overall experience. We would really appreciate your feedback and be very grateful if you would spare a moment to review us on TripAdvisor

Let us know;

- How was your welcome to the brewery?
- How knowledgeable was your craft beer kitchen brewer?
- How clean and tidy did you find the craft beer kitchen?
- How do you rate our facilities?
- How would you rate your overall experience?
- Would you recommend the craft beer kitchen to a friend?

*please ask your brewer for terms and conditions



tripadvisor

Quality information



Brew Date -
07/03/2022

Original Gravity -
1.048

Post-fermentation Gravity -

Calculated abv $((OG-FG) * 0.129)$ -

Date in fermentation room-
07/03/2022

Date In lager room-

Date of Dry-Hop (if applicable) -

Date Moved to Conditioning -

Date & quantity of cellarbrite -

Date & quantity of isinglass -

Racking Date -

Racking Gravity

Carbonation time & pressure-

Clarity check -

Carbonation check -

Taste check -

pH of Beer -

Any other comments -