



# news from the brewmaster

**Greetings. Just a short note about our latest offering on tap. We call it the Landsman Pale Ale. Here's the nitty-gritty...**

Malty and full, deep amber in colour. Weighs in at about 5.8% ABV. Aromatic guava nose with notes of toffee, caramel, orange, mango, pine, flower (rose?), Oolong tea and a bit of the forest floor on a damp spring day. In taste the big maltiness opens the palate with an illusion of raisiny, toffee sweetness immediately counterbalanced by the citrus zest of the moderate hopping. Balanced and moreish, finish is medium to long but not cloying.

Should go well with fish and chips or better yet, a nice hot curry.

**Grist:**

Thomas Fawcett and Sons Marris Otter Pale Ale Malt  
Canada Malting Superior Pale Ale Malt  
Hugh Baird and Sons Carastan  
Hugh Baird and Sons Dark Crystal

**Hops:**

Base: Nugget  
Mid: UK Fuggles  
Late Kettle: Styrian Goldings and First Gold  
Dry hop: Late fermentation – .75kg/hL mix of Styrian Goldings and First Gold

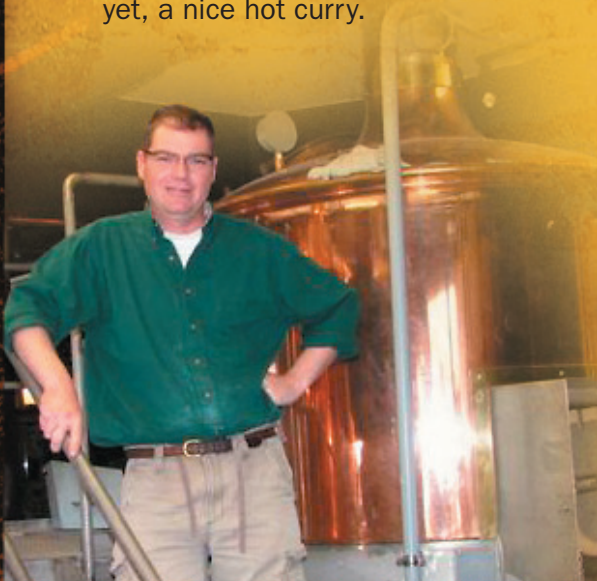
5.8% ABV  
45 IBU

Pax.

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Check out this pdf about  
The Benefits of Moderate Beer Consumption  
from The Brewers of Europe



Liam  
McKenna

We've Got Good Times **Cornered!**