

TRAPPER



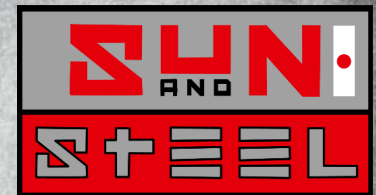
ALC  
—  
4.8%  
—  
VOL

SUN AND

STEEL

SAKE LAGER BY IRON MAIDEN

# VIDEO



# HISTORY

- The initial idea came from Bruce Dickinson back in THE AUTUMN OF 2016
- Bruce is a fan of sake and knows George Yusa, who as well as being a huge iron maiden fan, runs a 17th generation sake brewery in Fukushima
- Yusa came over to Manchester in may 2017 for the Iron Maiden gig and brought some sake along with him – Robinsons have since been cultivating this yeast strain.
- In order to brew the beer, Yusa has had to gain special permissions from the Japanese government for us to create it!
- The result – the most complex beer ever brewed by Robinsons and the creation of a unique and innovative pilsner



# SUN AND STEEL

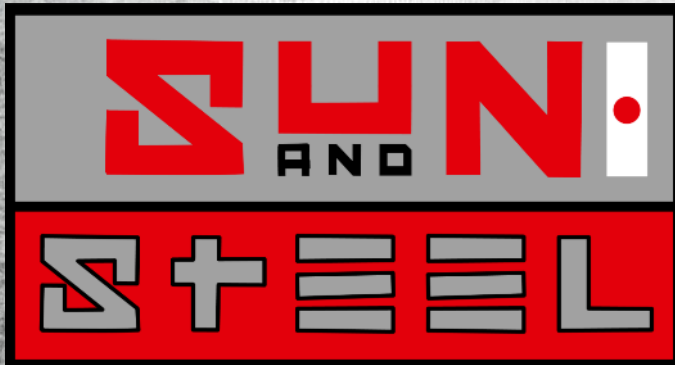


**SUN AND STEEL IS A HYBRID BEER  
BECAUSE IT'S MADE WITH TWO YEASTS;**

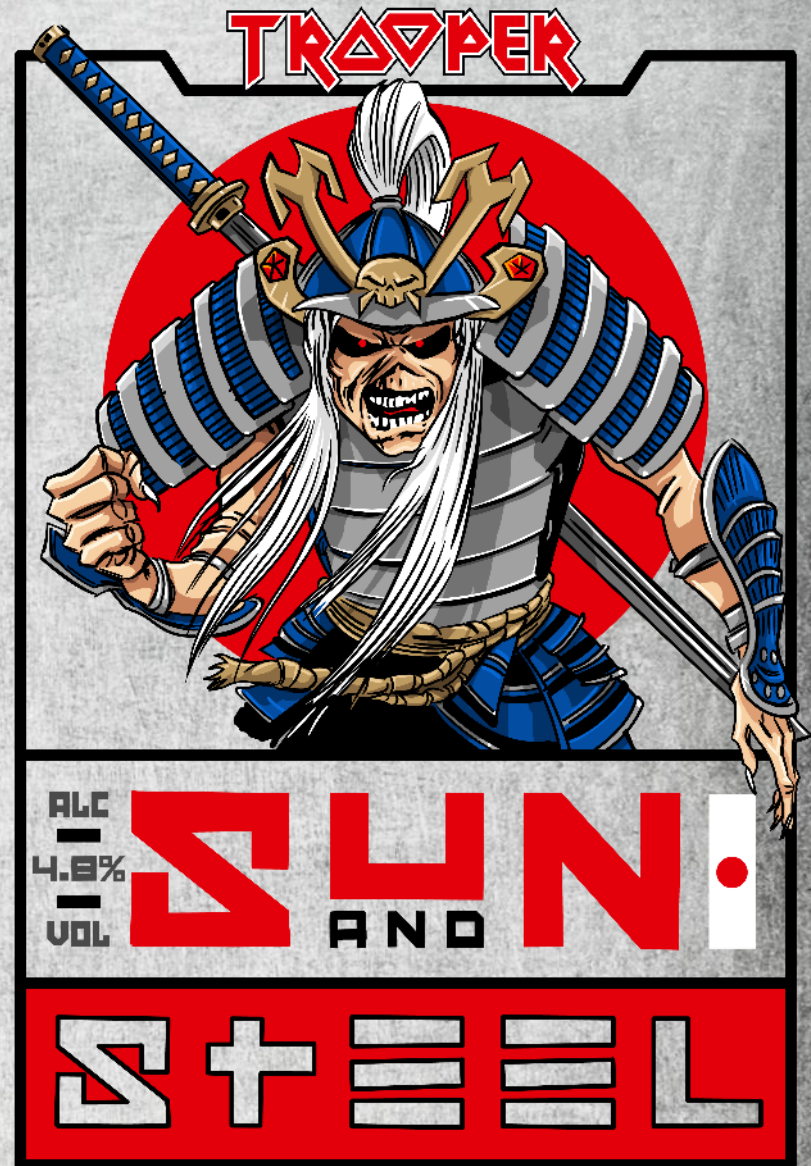
**LAGER YEAST FOR THE INITIAL  
FERMENTATION  
SAKE YEAST FOR THE SECONDARY  
FERMENTATION**

## **THE RESULT?**

**A DELICATE, SUBTLE FLORAL FLAVOUR  
INFUSED INTO A PALE PILSNER BEER**



- AVAILABILITY: MAY 2019
- 4.8% ABV
- PILSNER STYLE SAKE BEER
- MADE WITH MAIZE, RICE, LAGER MALT & PALE ALE MALT
- HAL HERSBRUCKER, SAAZ AND AMARILLO HOPS
- 8-10 WEEKS PRODUCTION TIME DUE TO COMPLEX AND CRAFTED BREWING



SAKÉ LAGER BY IRON MAIDEN



**PACK FORMATS – 24 X 500ML**



**PACK FORMATS – 24 X 330ML**

