BEER STYLE

LAGER

INGREDIENTS
GRAINS

17KG PALE MALT
EXTRACT
1.5KG VIENNA MALT

YEAST *W*34/70



HOPS

BITTERING 65G MAGNUM

FLAVOUR AND AROMA 160G AMARILLO

O.G.

1.050

BREWED BY

CATH, AMY & RUARIDH

EXPECTED ABI/

5.25%

BREWED WITH

JAMES

BOTTLING SESSION

CUSTOMER REF:

3034 B*A*RLO*W* (GROUP 2)

DESIGNING YOUR OWN LABEL



IF YOU WOULD LIKE TO DESIGN YOUR OWN LABEL, HERE'S A LIST OF THE OUR REQUIREMENTS;

DIMENSIONS: 124 X 80MM

FORMAT: PDF

SEND IN AN EMAIL TO: SHOP@STEWARTBREW/ING.CO.UK

HERE'S OUR STEP BY STEP GUIDE FOR DESIGNING YOU 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 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 IN OULD 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 CASE OF BEFR.*

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?

