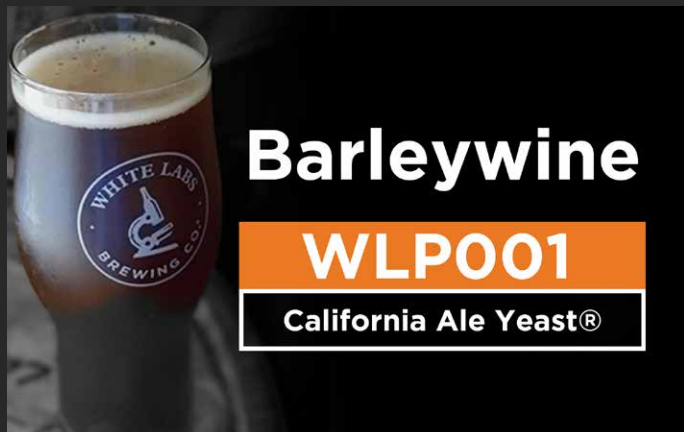


SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

Lucious, complex ales of English origins typically served as a winter specialty. Rich and full-bodied malt traits result from pale and caramel malts during a long boil. Dried fruit flavors and high ABV are balanced by the citrus, floral, and spice of Cascade and Chinook hops



This strain was the first yeast strain produced by White Labs in 1995. It's our best-selling yeast, famous for its clean flavors and hardy fermentations.

TASTING NOTES:

Golden Raisin | Date | Molasses

PAIRINGS:

Pulled Pork Sandwich | Sausage Pizza

STATS	
ABV(%):	10.6
IBU(ppm):	51.5
SRM:	44.5
OG/Plato:	1.106/25.1P
FG/Plato:	1.026/6.6P

ABV (alcohol by volume)
IBU (international bitterness units)
OG (original gravity)
FG (final gravity)



This strain produces underlying esters of pear and melon which work well with hop and malt derived notes. It's medium to high alcohol tolerance is well-suited for strong Scotch-style ales or barleywine beers.

TASTING NOTES:

Prune | Marmalade | Toffee

PAIRINGS:

Sausage Pizza | White Labs Sliders

STATS	
ABV(%):	8.9
IBU(BU):	49
SRM:	44.2
OG/Plato:	1.106/25.1P
FG/Plato:	1.037/9.4P

Barleywine

WHITE LABS BREWING CO.



YEAST:

WLP001 California Ale Yeast® or
WLP028 Edinburgh Ale Yeast



MALT:

Pale Malt (81.9%)
Biscuit Malt (7.2%)
Melanoidin (3.7%)
Caramel Malt 120L (3.6%)
Carafoam (3.6%)



HOPS:

BOIL
Warrior (60 min)
Chinook (15 min)
Cascade (10 min)

WHIRLPOOL
Cascade
Chinook

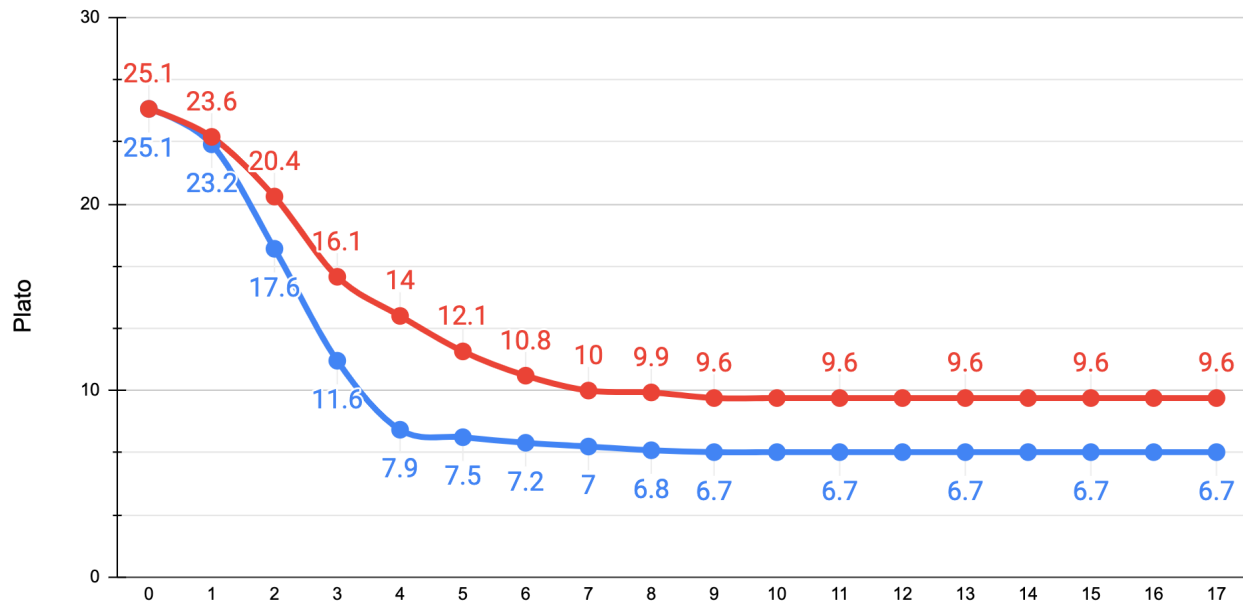


OTHER:

FANMax Bio
Rice Hulls
Servomyces
Clarity Ferm

Gravity (Plato)

● WLP001- California Ale Yeast ● WLP028- Edinburgh Ale Yeast



	WLP001	WLP028
App. Attenuation (%):	73.4	61.8
Starting pH:	5.1	5.1
Final pH:	4.9	4.6
Ferm Temp (°C)	18	18
Ferm Temp (°F)	64	64

	WLP001	WLP028
Gluten (ppm):	30.6	< 20
Diacetyl As-is (ppb):	53.8	71.6
Ethyl Acetate (ppm):	41.7	40.2
Isoamyl Acetate (ppm):	1.2	1.0