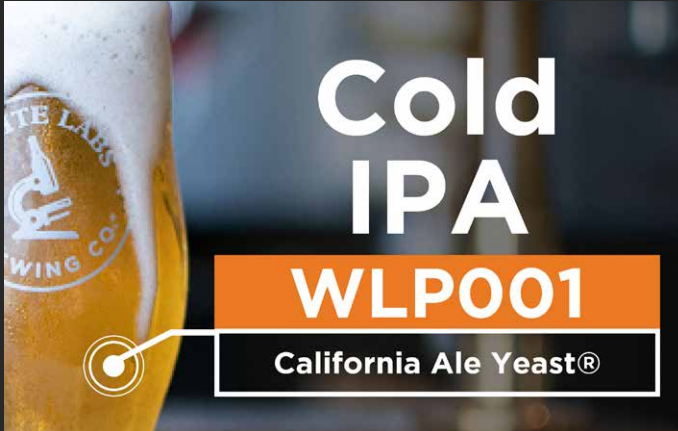


SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

The grain bill and fermentation temperature of a lager combined with the hoppiness of an IPA. We added an extra twist by fermenting with both an Ale yeast and Lager yeast at Lager temps. The result, a super crispy drink with loads of hop aromatics!



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.

Our most popular lager yeast, this strain is one of the most widely used lager strains in the world. It can be used in almost any lager style and tends to produce clean and crisp beers with some accentuation of hop characteristics.

TASTING NOTES:

Grapefruit | Lemon | Resin

TASTING NOTES:

Orange Peel | Lemongrass | Grainy

PAIRINGS:

Cacio E Pepe | Bianca Funghi

PAIRINGS:

Fire Roasted Beets | Hawaiian Pizza

STATS	
ABV(%):	7.0
IBU(BU):	49.5
SRM:	2.3
OG/Plato:	1.060/14.7P
FG/Plato:	1.005/1.3P

STATS	
ABV(%):	6.6
IBU(BU):	64.5
SRM:	3.0
OG/Plato:	1.060/14.7P
FG/Plato:	1.007/1.8P

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

Cold IPA

WHITE LABS BREWING CO.



YEAST:

WLP001 California Ale Yeast® or
WLP830 German Lager Yeast



MALT:

Pilsen Malt (73.8%)
Flaked Rice (18.4%)
Carafoam (7.9%)



HOPS:

BOIL
Centennial (60 min)

WHIRLPOOL
Citra
Simcoe

DRY HOP
Citra
Simcoe

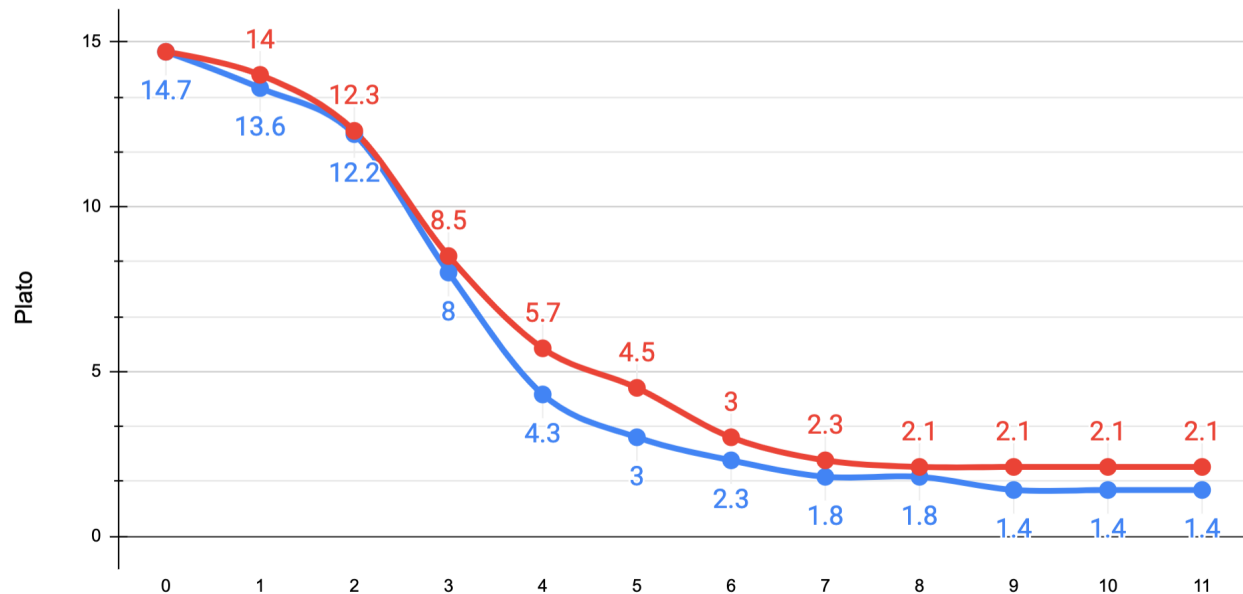


OTHER:

Servomyces
Clarity Ferm

Gravity (Plato)

● WLP001- California Ale Yeast ● WLP830- German Lager Yeast



	WLP001	WLP830
App. Attenuation (%):	91.2	87.1
Starting pH:	5.1	5.1
Final pH:	4.6	4.5
Ferm Temp (°C)	14	14
Ferm Temp (°F)	57	57

	WLP001	WLP830
Diacetyl As-is (ppb):	< 15	< 15
Diacetyl Total (ppb):	42.93	28.6
Acetaldehyde (ppm):	11.7	12.8
Ethyl Acetate (ppm):	20.4	43
Isoamyl Acetate (ppm):	0.23	2.4