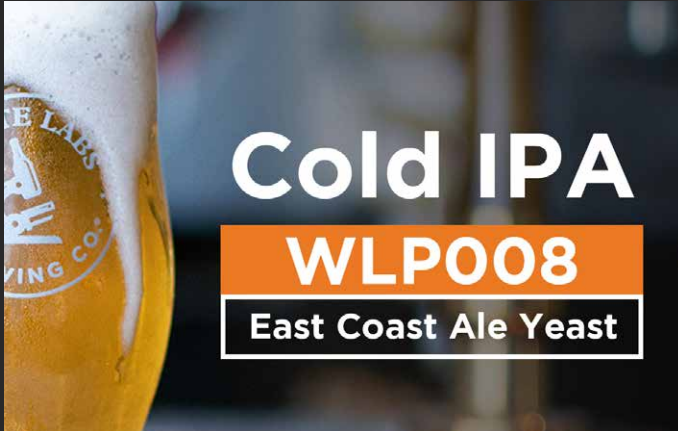


SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

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 can be used to reproduce many American versions of classic beer styles but has been gaining popularity for its use in East Coast IPAs. This strain's attenuation leaves some mouthfeel and residual sweetness which balances hop bitterness.

TASTING NOTES:

Grapefruit | Orange | Pine

PAIRINGS:

Citrus Haricot Vert | Hawaiian Pizza

STATS	
ABV(%):	6.6
IBU(BU):	41
SRM:	27.4
OG/Plato:	1.062/15.1P
FG/Plato:	1.010/2.6P

A pilsner lager yeast from southern Czech Republic, this strain produces dry and crisp lagers with low diacetyl production. With up to 80% attenuation, this strain will make a dry beer and showcase rounded hop bitterness.

TASTING NOTES:

Citrus | Bread Dough | Grassy

PAIRINGS:

Cicio e Pepe | Bianca de Funghi

STATS	
ABV(%):	7.0
IBU(BU):	54
SRM:	30.4
OG/Plato:	1.062/15.1P
FG/Plato:	1.009/2.3P
Gluten(ppm):	< 20

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

Cold IPA

WHITE LABS BREWING CO.



YEAST:

WLP008 East Coast Ale Yeast
WLP802 Czech Budejovice Lager Yeast



MALT:

Pilsen Malt (64%)
Flaked Rice (23.3%)
Carafoam (12.8%)



HOPS:

BOIL
Centennial (60 min)

WHIRLPOOL
Citra
Simcoe

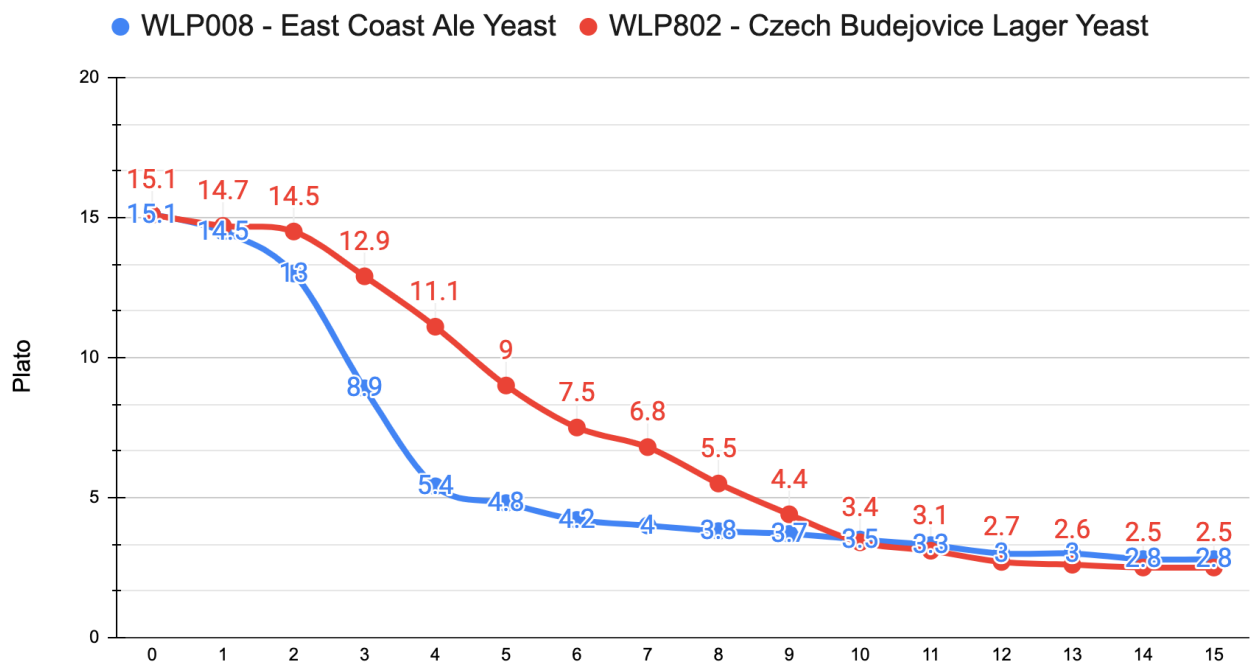
DRY HOP
Citra
Simcoe



OTHER:

Clarity Ferm

Gravity (Plato)



	WLP008	WLP802
App. Attenuation (%):	82.6	84.6
Starting pH:	5.0	5.0
Final pH:	4.4	4.6
Ferm Temp (°C)	14	14
Ferm Temp (°F)	57	57

	WLP008	WLP802
Diacetyl As-is (ppb):	52.8	19.5
Diacetyl Total (ppb):	114.6	45.5