

Brown Ale

WHITE LABS BREWING CO.

SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

Our Brown Ale is an easy drinking, malt forward beer with a warming body. Ideally, let the beer warm up to 40-42 Fahrenheit before drinking to let the roasty and fruity notes come to fruition.



Sourced from a small brewpub in Cologne, Germany. Known for accentuating hop flavor and bitterness while creating crisp, clean lager like characters.

This is a great all around house strain and ideal for breweries who produce hop-forward beers.

TASTING NOTES:

Graham Cracker | Toasty | Medium Roast Coffee

TASTING NOTES:

Toasty | Caramel | Crisp

PAIRINGS:

Chicken Chorizo Sausage | Cinnamon Yeast Buddies

PAIRINGS:

Bianca funghi pizza

| STATS | |
|---------------|-------------|
| ABV(%): | 4.9 |
| IBU(ppm): | 18 |
| SRM: | 43.8 |
| OG/Plato: | 1.050/12.3P |
| FG/Plato: | 1.012/3.0P |
| Gluten (ppm): | 34.3 |

| STATS | |
|---------------|-------------|
| ABV(%): | 4.7 |
| IBU(ppm): | 18 |
| SRM: | 39.6 |
| OG/Plato: | 1.050/12.3P |
| FG/Plato: | 1.012/3.0P |
| Gluten (ppm): | < 20 |

ABV (alcohol by volume)

IBU (international bitterness units)

OG (original gravity)

FG (final gravity)

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YEAST:

WLP029 Kolsch Ale Yeast w/ Jaunt Coffee Roasters' Mexico Chiapas Coffee or WLP090 San Diego Super Ale Yeast



MALT:

Pale Malt (185kg/63.2%)
Flaked Oats (45kg/15.4%)
Chocolate Malt (15kg/5.1%)
Aromatic Malt (18.7kg/6.4%)
Carafoam (29kg/9.9%)



HOPS:

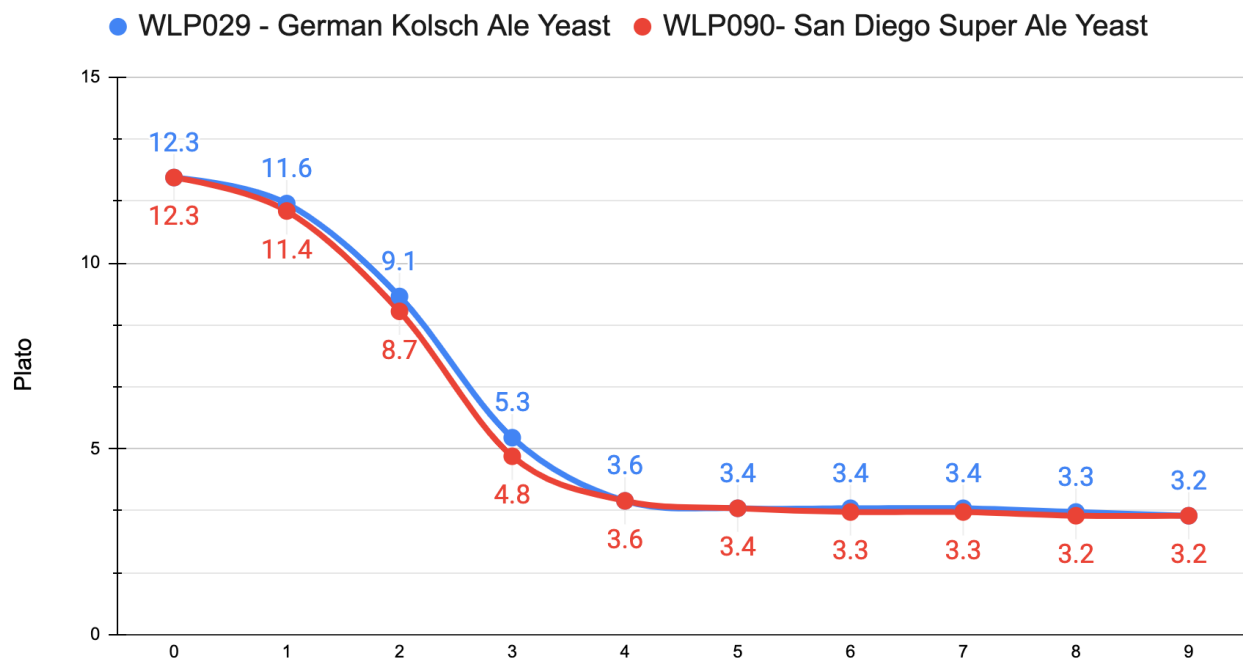
| BOIL |
|-------------------------------------|
| Warrior (0.5kg/60min) |
| Centennial (0.08kg/15min) |



OTHER:

Clarity Ferm (200mL)

Gravity (Plato)



| | WLP029 | WLP090 |
|-------------------------------|-------------|-------------|
| App. Attenuation (%) : | 74.3 | 74.8 |
| Starting pH : | 5.1 | 5.1 |
| Final pH : | 4.2 | 4.4 |
| Ferm Temp (°C) | 18 | 18 |
| Ferm Temp (°F) | 64 | 64 |

| | WLP029 | WLP090 |
|-------------------------------|-------------|-------------|
| Diacetyl As-is (ppb) : | 17.7 | 17.7 |
| Diacetyl Total (ppb) : | 23.8 | 25.2 |