

Hansen Hefeweizen

WHITE LABS BREWING CO.

SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

This beer is named after Emil Hansen who isolated the first lager yeast strain on November 12th, 1883. This discovery was a huge advancement for the brewing industry and we pay homage as the majority of aroma and flavor in this beer is not from the hops or malt, but from the yeast!



This popular German strain is used in the production of traditional, authentic hefeweizen. It produces a high level of isoamyl acetate, giving the resulting beer notes of banana.

TASTING NOTES:

Banana | Clove | Lemon

PAIRINGS:

Citrus Green Beans | Bianca Fughi

STATS	
ABV(%):	5.3
IBU(BU):	10.5
SRM:	16.6
OG/Plato:	1.051/12.5P
FG/Plato:	1.009/2.4P
Gluten (ppm):	< 20

ABV (alcohol by volume)
IBU (international bitterness units)

OG (original gravity)
FG (final gravity)

This strain is the pinnacle yeast for Belgian witbiers or white ales. High phenol production contributes an herbal aroma and flavor notes which blends well with herb and fruit adjuncts.

TASTING NOTES:

Bready | Coriander | Orange Peel

PAIRINGS:

Cacio E Pepe | California Cheese Board

STATS	
ABV(%):	5.3
IBU(BU):	11.5
SRM:	16.6
OG/Plato:	1.051/12.5P
FG/Plato:	1.009/2.4P
Gluten (ppm):	< 20

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YEAST:

WLP300 Hefeweizen Ale Yeast or
WLP400 Belgian Wit Ale Yeast



MALT:

White Wheat (140kg/51.4%)
Pale Malt (100kg/36.7%)
Flaked Wheat (22.6/8.3%)
Acidulated Malt (10kg/3.7%)



HOPS:

BOIL
Warrior (0.5kg/60min)

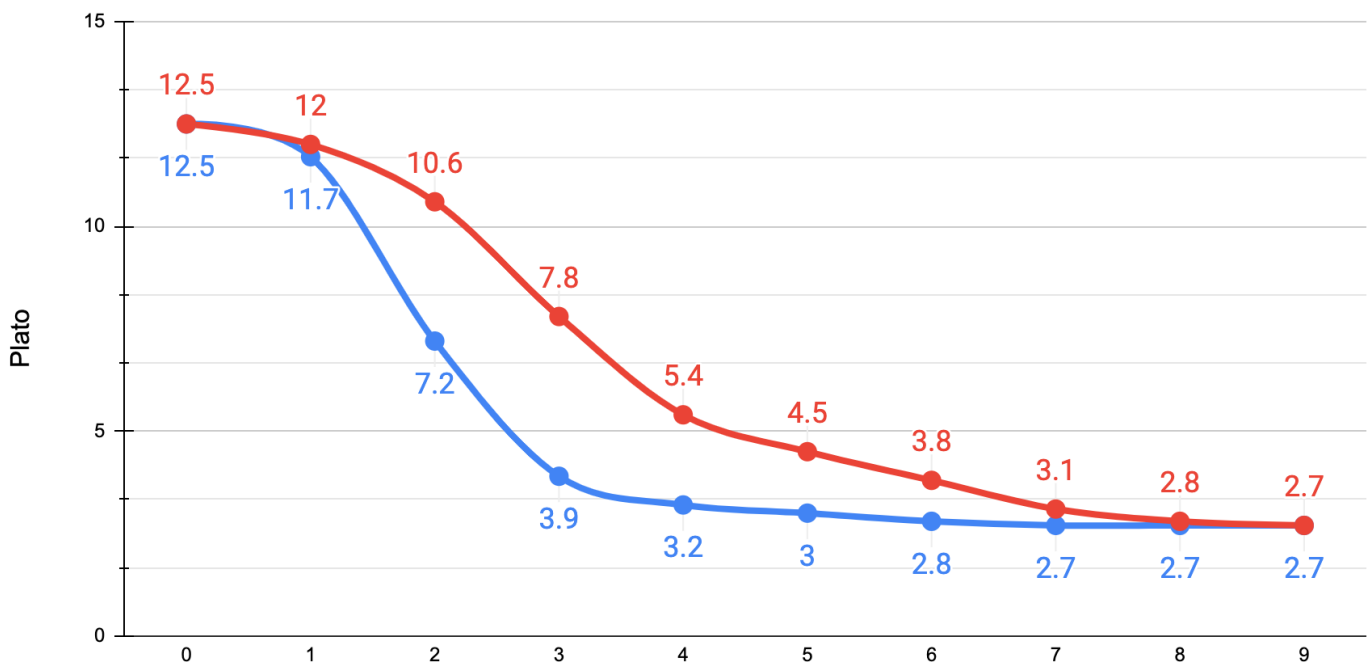


OTHER:

Clarity Ferm (550mL)
ALDC (10mL)

Gravity (Plato)

● WLP300 - Hefeweizen Ale Yeast ● WLP400 - Belgian Wit Ale Yeast



	WLP300	WLP400
App. Attenuation (%):	80.7	80.3
Starting pH:	5.0	5.0
Final pH:	4.4	4.4
Ferm Temp (°C)	20	18
Ferm Temp (°F)	68	64

	WLP300	WLP400
Diacetyl As-is (ppb):	16.6	17.5
Diacetyl Total (ppb):	25.6	25.8