

# Honey Blonde

**5BBL BATCH**  
WHITE LABS BREWING CO.

## SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

Part of San Diego Estate Beer Project Local Ingredients Panel for Homebrew Con, This Honey Blonde use's Alameda's Admiral Malt, Local Wildflower Temecula Valley Honey, and our very own San Diego White Lab's Yeast to make this homegrown beer!



A blend of ale and lager yeast, this strain produces a classic cream ale. The blend produces a pleasing light fruity note from the ale yeast, while the lager strain produces clean pilsner-like flavors and a slightly subdued hop bitterness.

### TASTING NOTES:

Honey | Scone | Light Caramel

STATS	
ABV(%):	5.1
IBU(ppm):	6
SRM:	4.3
OG/Plato:	1.043/10.8P
FG/Plato:	1.004/1.1P
Gluten (ppm):	< 20

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



This very expressive strain produces phenol-forward flavors and aromas reminiscent of clove, allspice and peppercorns.

### TASTING NOTES:

Bubblegum | Clove | White Bread

STATS	
ABV(%):	5.0
IBU(ppm):	6.5
SRM:	6.7
OG/Plato:	1.043/10.8P
FG/Plato:	1.005/1.3P
Gluten (ppm):	< 20

OG (original gravity)  
FG (final gravity)

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## YEAST:

WLP080 Cream Ale Yeast Blend or  
WLP550 Belgian Ale Yeast



## MALT: ADMIRAL MALT

Pacific Victor (90.7kg/38.1%)  
Feldblume (22.7kg/9.5%),  
Yolo Gold (22.7kg/9.5%)  
Gallagher's Best (90.7kg/38.1%)



## HOPS:

### BOIL

**Warrior**  
(0.35kg/60min)

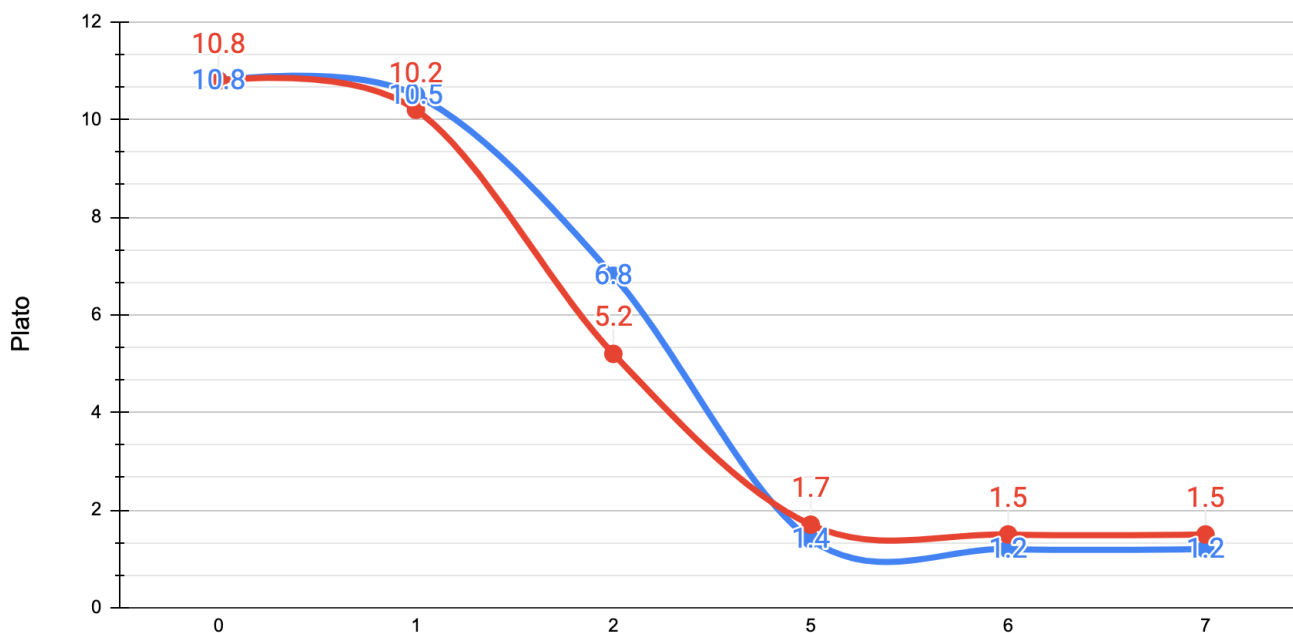


## OTHER:

Wildflower Temecula  
Valley Honey (11.3kg)  
Servomyces (12g)  
Clarity Ferm (210mL)

## Gravity (Plato)

● WLP080 Cream Ale Yeast Blend ● WLP550 Belgian Ale Yeast



	WLP080	WLP550
App. Attenuation (%):	74	72.4
Starting pH:	4.9	4.9
Final pH:	4.2	4.2
Ferm Temp (°C)	18	20
Ferm Temp (°F)	64	68

	WLP080	WLP550
Diacetyl As-is (ppb):	< 15	< 15
Diacetyl Total (ppb):	< 15	< 15