

# Fist Bump Pale Ale

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

## SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

Our Collaboration with Burning Beard Brewing Co. taking their core beer, Fang Pale Ale and burning it through the White Labs Gauntlet. We chose two very unique strains to compare along with the original. Try all try and pick a favorite!



Once thought to be a Brettanomyces strain, this Belgian strain, traditionally used for wild yeast fermentations, produces a slightly tart beer with delicate mango and pineapple characteristics.

Licensed from Charlie Papazian, this strain can ferment at both ale and lager temperatures, allowing brewers to produce diverse beer styles. The recipes in both Papazian's books, *The Complete Joy of Homebrewing* and *The Homebrewer's Companion*, were originally developed and brewed with this yeast.

### TASTING NOTES:

Orange Peel | Creamsicle

### TASTING NOTES:

Berry | Pine

STATS	
ABV(%):	4.4
IBU(ppm):	43.5
OG/Plato:	1.039/9.7P
FG/Plato:	1.006/1.4P
Gluten (ppm):	< 20

STATS	
ABV(%):	4.3
IBU(ppm):	38.5
OG/Plato:	1.039/9.7P
FG/Plato:	1.006/1.4P
Gluten (ppm):	< 20

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

OG (original gravity)  
FG (final gravity)

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## YEAST:

WLP644 *Saccharomyces brux-like* Trois or  
WLP1983 Charlie's Fist Bump Yeast



## MALT:

Golden Promise (99.7kg/44.4%)  
Pilsner Malt (74.8kg/ 33.3%)  
White Wheat (49.8kg/22.2%)



## HOPS:

BOIL
Mosaic (0.4kg/60 min)
Mosaic (0.4kg/15min)

WHIRLPOOL
Citra (1.2kg/60min)
Mosaic (1.2kg/15min)

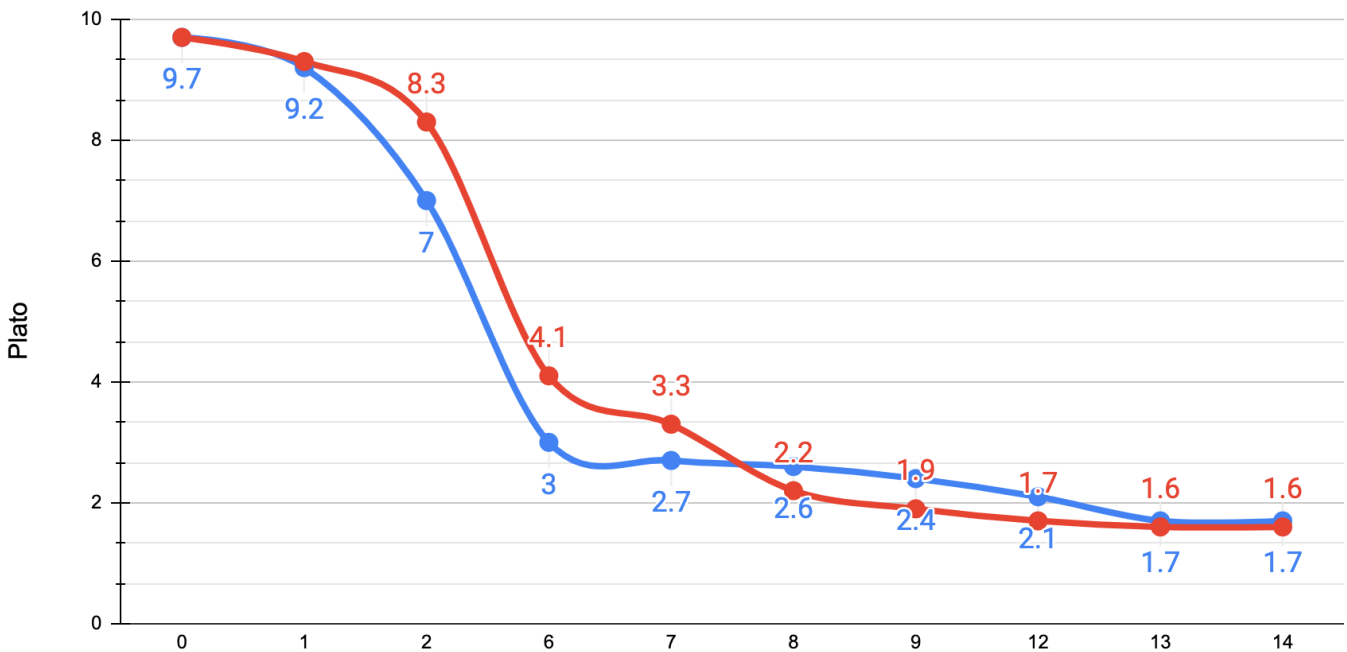


## OTHER:

Servomyces (12g)  
Clarity Ferm (175mL)  
ALDC (10mL)

## Gravity (Plato)

● WLP644 *Saccharomyces brux-like* Trois ● WLP1983 Charlie's Fist Bump Yeast



	WLP644	WLP1983
App. Attenuation (%):	70.1	69.9
Starting pH:	4.9	4.9
Final pH:	4.6	4.6
Ferm Temp (°C)	18	18
Ferm Temp (°F)	64	64

	WLP644	WLP1983
Diacetyl As-is (ppb):	15.6	< 15
Diacetyl Total (ppb):	48.4	30.1