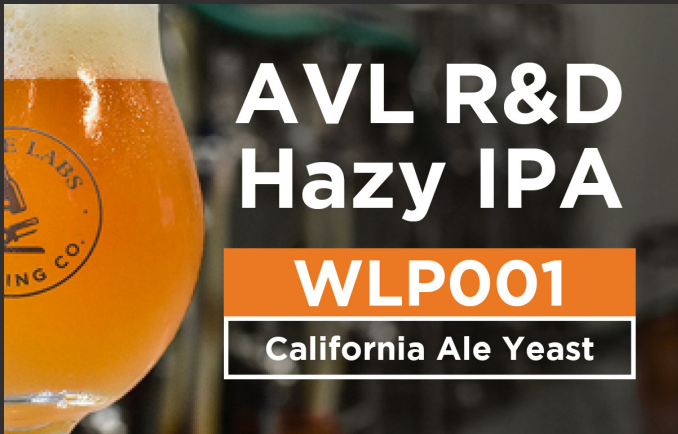


AVL R&D Hazy IPA

10BBL BATCH

TWO 5BBL FERMENTATIONS

SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS



This strain was the first yeast strain produced by White Labs in 1995. It's our best-selling yeast, famous for its clean flavors and hardy fermentations.

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:

Grapefruit | Tropical | Pine

TASTING NOTES:

Citrus Zest | Coniferous Pine | Pineapple Juice

PAIRINGS:

Kimchi Fries | Carnitas Tacos

PAIRINGS:

Kimchi Fries | Hawaiian Pizza

STATS	
ABV(%):	6.6
IBU(ppm):	71.5
SRM:	54.2
OG/Plato:	1.061/15.0P
FG/Plato:	1.006/1.4P
Gluten (ppm):	68.2

STATS	
ABV(%):	6.3
IBU(ppm):	71.5
SRM:	69.7
OG/Plato:	1.061/15.0P
FG/Plato:	1.009/2.3P
Gluten (ppm):	57.6

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

OG (original gravity)
FG (final gravity)

AVL R&D Hazy IPA

10BBL BATCH

TWO 5BBL FERMENTATIONS



YEAST:

WLP001 California Ale Yeast or
WLP1983 Charlie's Fist Bump Yeast



HOPS:

BOIL	WHIRLPOOL	BOIL
Warrior (0.3kg/30min)	Simcoe (1.5kg/60min)	Warrior (0.3kg/30min)
	Amarillo (1.5kg/60min)	
	Citra (1.5kg/60min)	



MALT:

Pale Malt (300kg/81.6%)
Golden Oats (45kg/12.2%)
Carapils (22.8kg/6.2%)

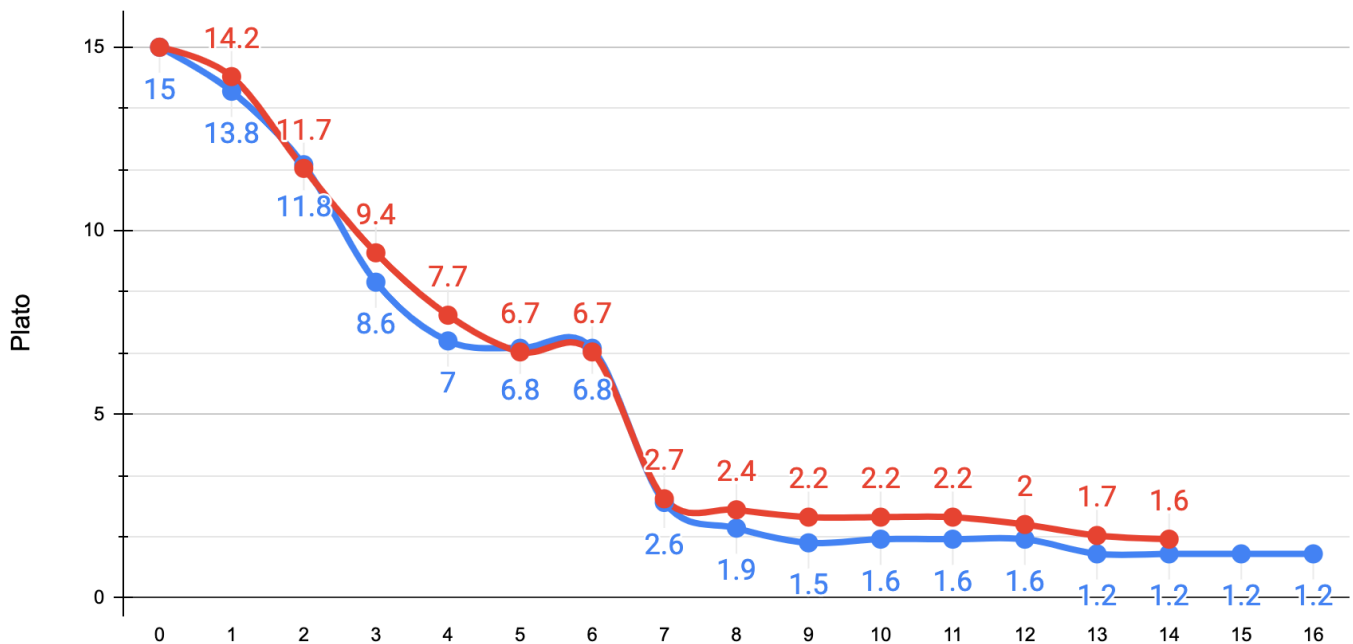


OTHER:

Servomyces (12g)
Clarity Ferm (280mL)

Gravity (Plato)

● WLP001 California Ale Yeast ● WLP1983 Charlie's Fist Bump Yeast



	WLP001	WLP1983
App. Attenuation (%):	89	83.8
Starting pH:	5.0	5.0
Final pH:	4.9	4.8
Ferm Temp (°C)	18	18
Ferm Temp (°F)	64	64

	WLP001	WLP1983
Diacetyl As-is (ppb):	60	18.9
Diacetyl Total (ppb):	> 100	61.7