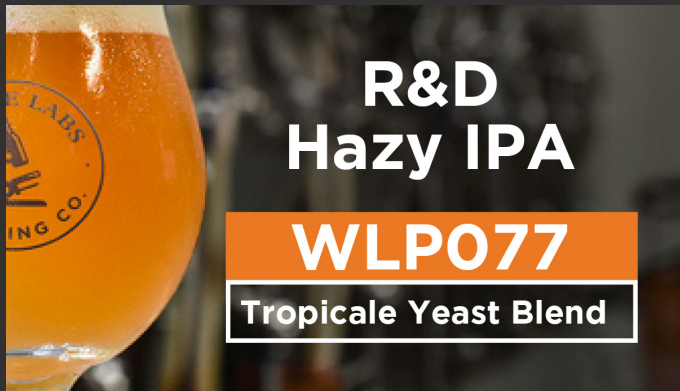


R&D Hazy IPA

10BBL BATCH

TWO 5BBL FERMENTATIONS

SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS



This yeast blend has been carefully selected to aid in the release of bound thiol compounds by targeting naturally-occurring strains possessing high B-lyase activity. Perfect for a juicy, hazy IPA with tropical characteristics of guava, passionfruit, and mango.

With the help from our friend Lars Marius Garshol, WLP518 Opshaug Kveik Ale Yeast was isolated from a mixed culture that belonged to Harald Opshaug, a farmhouse brewer in Stranda, Norway.

Using traditional Norwegian Yeast, we were able to ferment at higher temperatures at 90°F (32°C) finishing fermentation within a week, while maintaining a clean profile to let the aromatic hops of a Hazy IPA shine!

TASTING NOTES:

Orange Rind | Pineapple | Peppery

STATS	
ABV(%):	7.8
IBU(ppm):	65
SRM:	18.6
OG/Plato:	1.075/18.2P
FG/Plato:	1.017/4.4P
Gluten (ppm):	59.8

TASTING NOTES:

Tangerine | Apricot | Lemon Rind

STATS	
ABV(%):	7.8
IBU(ppm):	68
SRM:	18.9
OG/Plato:	1.075/18.2P
FG/Plato:	1.017/4.2P
Gluten (ppm):	< 20

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

OG (original gravity)
FG (final gravity)

R&D Hazy IPA

10BBL BATCH

TWO 5BBL FERMENTATIONS



YEAST:

WLP077 Tropicale Yeast Blend
or WLP518 Opshaug Kveik Ale Yeast



HOPS:

WHIRLPOOL	DRY HOP
Citra (1.5kg/45min)	Citra (2.2kg)
El Dorado (1.2kg/45min)	El Dorado (1.5kg)
Mosaic (1.4kg/45min)	Mosaic (2.2kg)



MALT:

Pale Malt (375kg/88.3%)
Flaked Wheat (25kg/5.9%)
Vienna Malt (25kg/5.9%)
Calypso (2.3kg/Mash Hops)

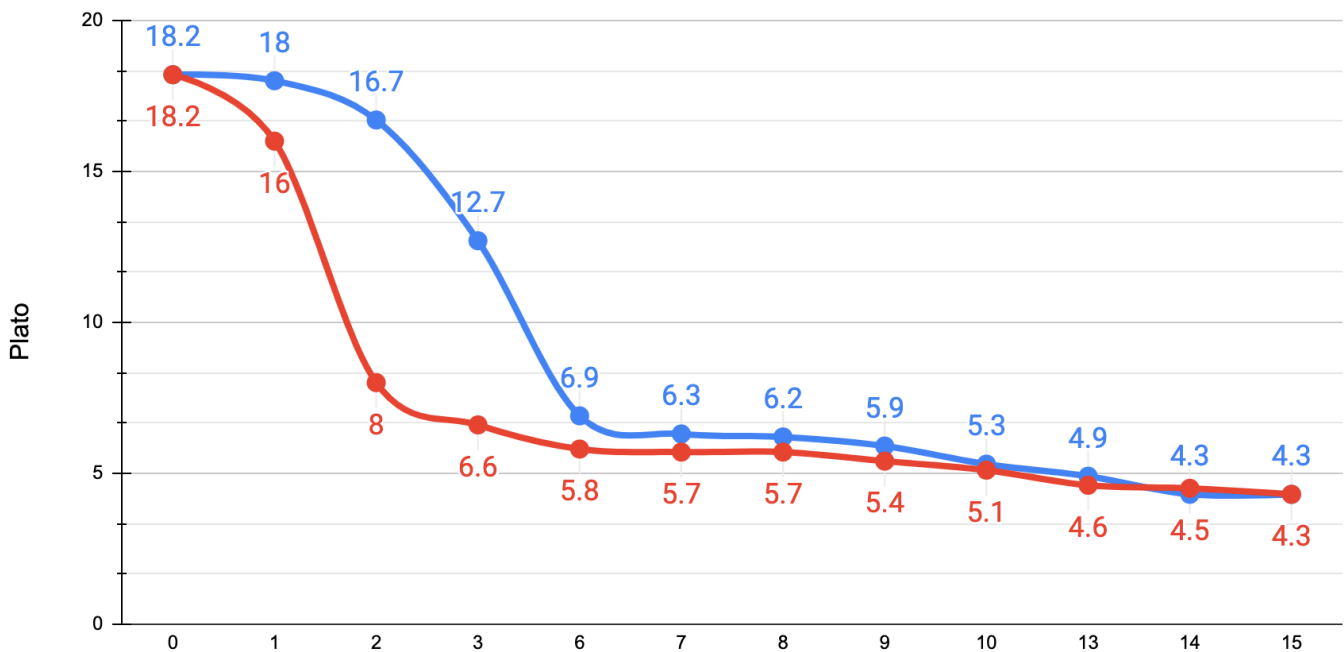


OTHER:

Rice Hulls
Clarity Ferm (320mL)
Brewzyme-D (150mL)
Servomyces (12g)

Gravity (Plato)

● WLP077 Tropicale Yeast Blend ● WLP518 Opshaug Kveik Ale Yeast



	WLP077	WLP518
App. Attenuation (%):	76.2	76.0
Starting pH:	5.2	5.2
Final pH:	4.7	5.1
Ferm Temp (°C)	20	25
Ferm Temp (°F)	68	77

	WLP077	WLP518
Diacetyl As-is (ppb):	25.1	< 15
Diacetyl Total (ppb):	62.9	33.7