

# New Zealand IPA

10BBL BATCH

TWO 5BBL FERMENTATIONS

## SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

The best of the New Zealand hops, Nelson Sauvignon and Nectarine, provide the down under punch of white wine-like characteristics.



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.

Sourced from a small brewpub in Cologne, Germany, this strain is fitting for German ales such as kölsch and altbier. Known for accentuating hop flavor and bitterness while creating crisp, clean lager like characters.

### TASTING NOTES:

Apricot | Passionfruit | Dank

### TASTING NOTES:

Peach Ring | Green Grape | Woodsy

### PAIRINGS:

Heirloom Caprese | Bianca Funghi

### PAIRINGS:

Hot Chicken Sandwich | Street Tacos

STATS	
ABV(%):	7.5
IBU(ppm):	34
SRM:	5.1
OG/Plato:	1.062/15.1P
FG/Plato:	1.006/1.6P
Gluten (ppm):	< 20

STATS	
ABV(%):	7.6
IBU(ppm):	37.5
SRM:	6.7
OG/Plato:	1.062/15.1P
FG/Plato:	1.007/1.8P
Gluten (ppm):	< 20

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

OG (original gravity)  
FG (final gravity)

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## YEAST:

WLP001 California Ale Yeast®  
or WLP029 German/Kölsch Ale Yeast



## MALT:

Pale Malt (245kg/67.2%)  
White Wheat (44.5kg/12.2%)  
Pilsner Malt (75kg/20.6%)



## HOPS:

BOIL	WHIRLPOOL	DRY HOP
Centennial (0.5kg/5min)	Nelson Sauvvin (1.2kg/60min)	Nelson Sauvvin (2.5kg)
	Nectaron (1.5kg/60min)	Nectaron (3.0kg)

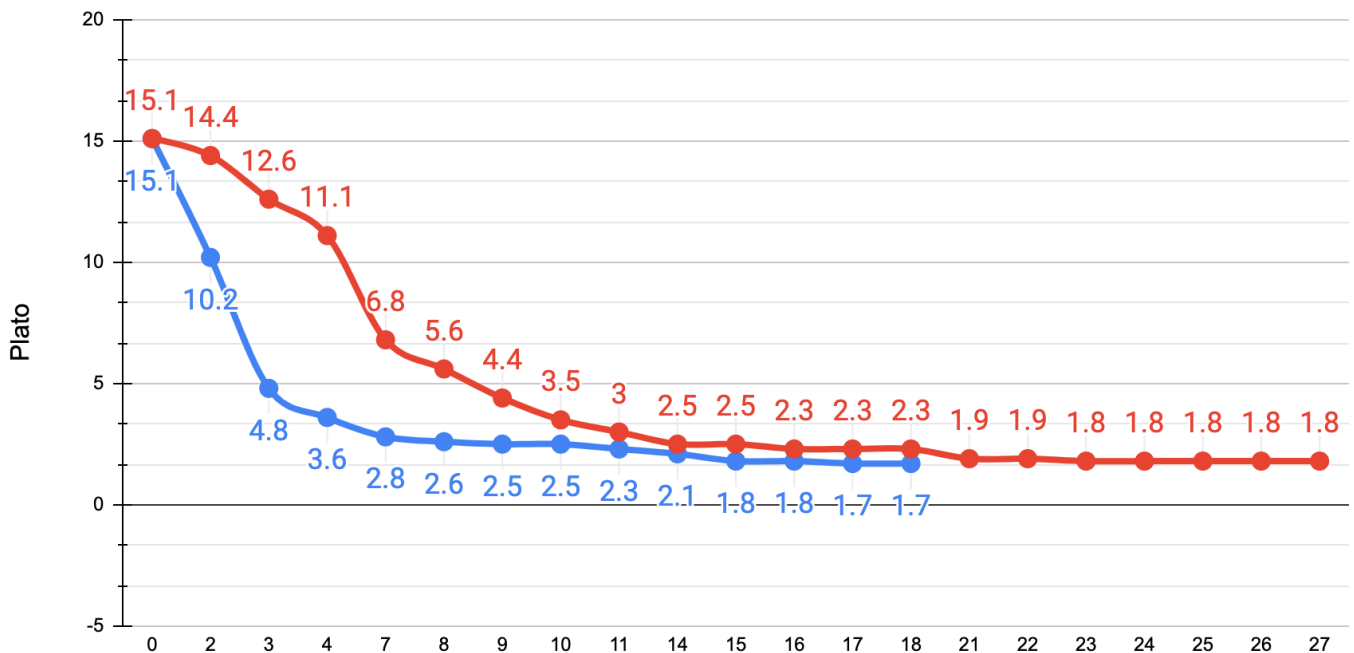


## OTHER:

Pale Malt (12g)  
Clarity Ferm (300mL)  
Brewzyme-D (200mL)

## Gravity (Plato)

● WLP001 California Ale Yeast ● WLP029 German Ale/Kolsch Yeast



	WLP001	WLP029
App. Attenuation (%):	89.5	88.3
Starting pH:	5.0	5.0
Final pH:	4.6	4.7
Ferm Temp (°C)	18	18
Ferm Temp (°F)	64	64

	WLP001	WLP029
Diacetyl As-is (ppb):	25.1	45.1
Diacetyl Total (ppb):	42.3	83.9