

Holiday Ale

10BBL BATCH

TWO 5BBL FERMENTIONS

SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

Just in time for the Holidays, a roasty and malty backbone paired with a clean lager strain and an clove forward belgian ale strain. Try them side by side and see which style you enjoy better!



Sourced from a Belgian monastery, this strain is ideal for Belgian quads, tripels and dubbels due to its high alcohol tolerance. It produces characteristic notes of plum and cherry with a hint of bubble gum.

A unique lager strain because it can ferment at a wide range of temperatures, 58 to 65°F (14-18°C), while retaining lager-like characteristics.

TASTING NOTES:

Allspice | Stone Fruit | Caramel

TASTING NOTES:

Raisin | Dried Apricot | Brown Sugar

STATS	
ABV(%):	7.8
IBU(ppm):	24
OG/Plato:	1.078/18.9P
FG/Plato:	1.017/4.4P
Gluten (ppm):	< 20

STATS	
ABV(%):	7.8
IBU(ppm):	29.5
OG/Plato:	1.078/18.9P
FG/Plato:	1.019/5.0P
Gluten (ppm):	< 20

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

OG (original gravity)
FG (final gravity)

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TWO 5BBL FERMENTATIONS



YEAST:

WLP500 Monastery Ale Yeast or
WLP810 San Francisco Lager Yeast



HOPS:

BOIL	WHIRLPOOL
Chinook (0.75kg/60min)	Cascade (1.5kg/60min)



MALT:

Pale Malt, (349kg/77.5%)
Biscuit Malt (25kg/5.5%)
Dextrin Malt (25kg/5.5%)
Flaked Oats (25kg/5.5%)
Special Roast Malt (25kg/5.5%)
Chocolate Malte (2kg/0.4%)

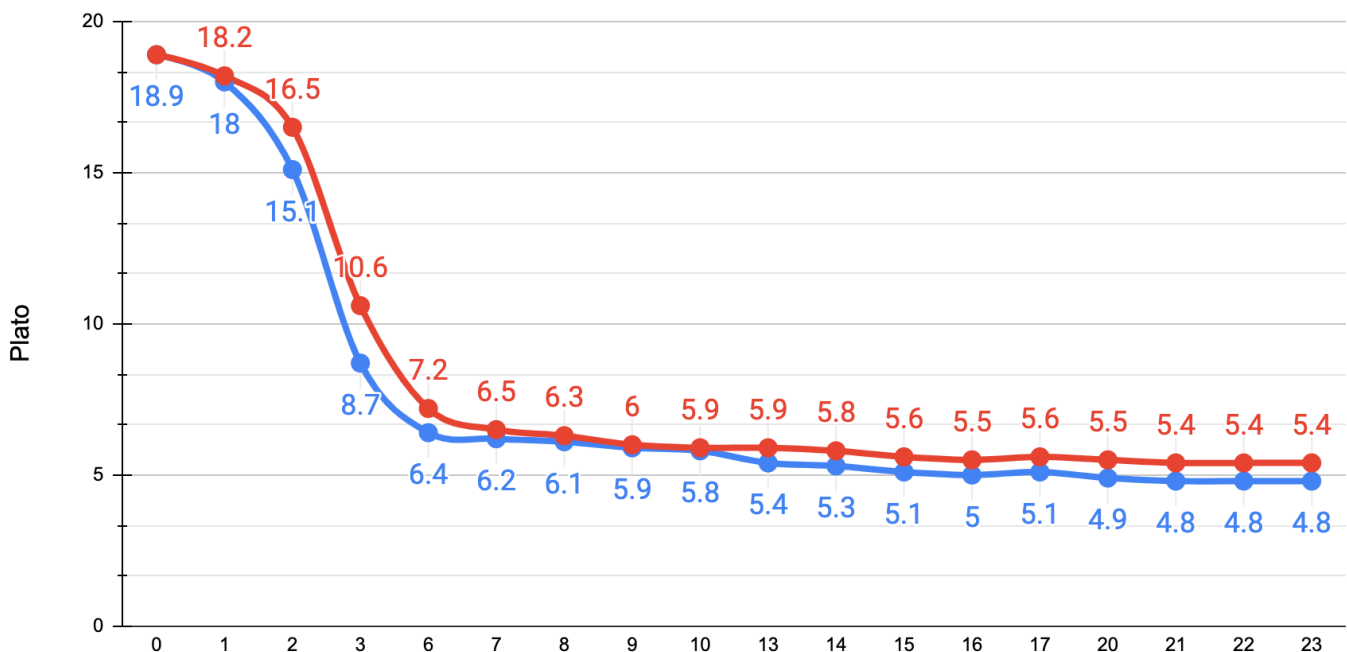


OTHER:

Clarity Ferm (330mL)
Servomyces (12g)
ALDC (10mL)

Gravity (Plato)

● WLP500 Monastery Ale Yeast ● WLP810 San Francisco Lager Yeast



	WLP500	WLP810
App. Attenuation (%):	76.2	73.9
Starting pH:	5.1	5.1
Final pH:	4.5	4.6
Ferm Temp (°C)	18	14
Ferm Temp (°F)	64	57

	WLP500	WLP810
Diacetyl As-is (ppb):	< 20	
Diacetyl Total (ppb):	35.9	34.9