

11th Anniversary Ale

10BBL BATCH

TWO 5BBL FERMENTATIONS

SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

In our 11th year, we're here to celebrate our 2 diverse locations of San Diego, CA and Asheville, NC. Picking between warm, sunny beaches and cold, luscious mountains is just like choosing a clear crisp West Coast IPA and a juicy Hazy IPA, it's hard to pick a favorite. Help us decide!



**11th
Anniversary
Ale**

WLP001

California Ale Yeast®



**11th
Anniversary
Ale**

WLP008

East Coast Ale Yeast

White Labs wouldn't be here without our first yeast strain produced in 1995, WLP001 California Ale Yeast®. This strain is a favorite in our collection and is used in some of the best beers around the world.

This strain can be used to reproduce many American versions of classic beer styles but has been gaining popularity for its use in East Coast IPAs.

STATS	
ABV(%):	7.5
IBU(ppm):	70
OG/Plato:	1.070/17P
FG/Plato:	1.012/2.5P
Gluten (ppm):	96.9

STATS	
ABV(%):	7.3
IBU(ppm):	66
OG/Plato:	1.070/17P
FG/Plato:	1.015/3.8P
Gluten (ppm):	99.7

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

OG (original gravity)
FG (final gravity)

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YEAST:

WLP001 California Ale Yeast®
WLP008 East Coast Ale Yeast



MALT:

Pale Malt (300kg/77.9%)
White Wheat (85.25kg/22.1%)



HOPS:

BOIL
Magnum (0.3kg/30min)

WHIRLPOOL
Citra Cryo (0.8kg/60min)
Simcoe Cryo (0.6kg/60min)
Nelson Sauvignon (1.1kg/60min)
Nectarone (1.1kg/45min)

DRY HOP
Citra Cryo (1.2kg)
Simcoe Cryo (1kg)
Motueka (2kg)
Nectarone (2kg)

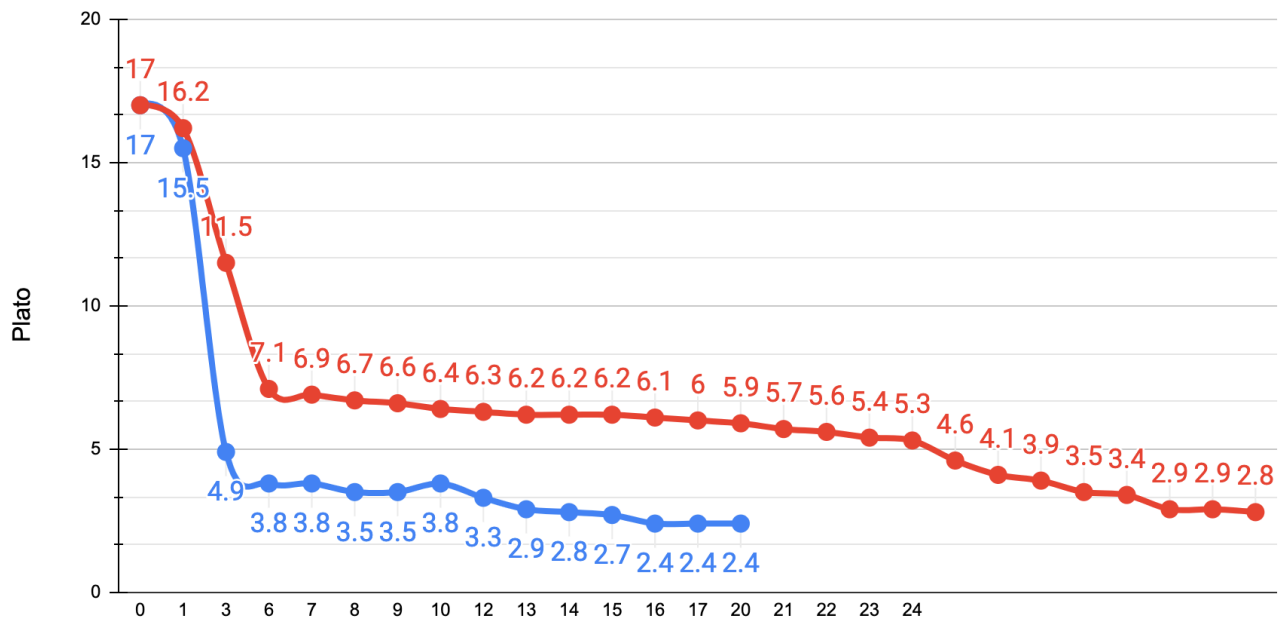


OTHER:

Servomyces (15g)
Clarity Ferm (600mL)
ALDC (10mL)

Gravity (Plato)

● WLP001 California Ale Yeast ● WLP008 East Coast Ale Yeast



	WLP001	WLP008
App. Attenuation (%) :	85.0	77.5
Starting pH :	5.1	5.1
Final pH :	4.7	4.6
Ferm Temp (°C)	21	18
Ferm Temp (°F)	70	64

	WLP001	WLP008
Diacetyl As-is (ppb) :	39.3	24.0
Diacetyl Total (ppb) :	69.4	56.1