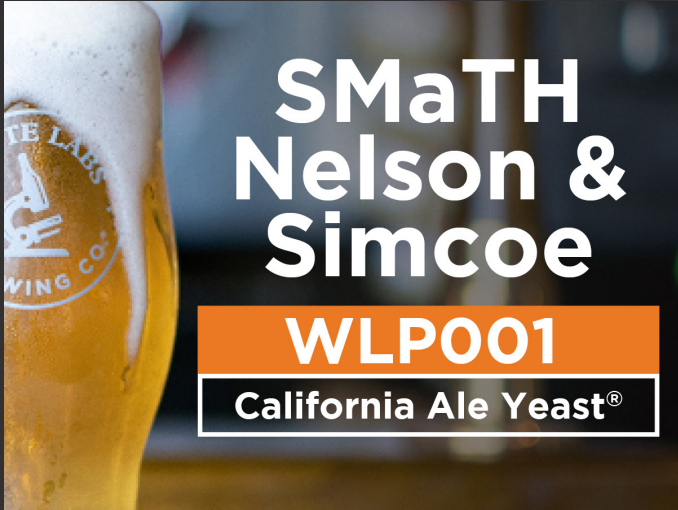


SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

A session-able beer, SMaTH stands for single malt and two different varieties of hops. This round we went with Simcoe and Nelson Sauvín. Bask in the sun with this crisp, dank, IPA!



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.

This is the go-to strain for New Englandstyle IPAs. It leaves some residual sweetness, helping accentuate both malt and hop flavors and aromas, while retaining a velvety mouthfeel.

TASTING NOTES:

Orange Peel | White Grape | Resin

TASTING NOTES:

Grapefruit | Mango | Papaya

STATS	
ABV(%):	7.2
IBU(ppm):	46.5
OG/Plato:	1.063/15.4P
FG/Plato:	1.009/2.4P
Gluten (ppm):	< 20

STATS	
ABV(%):	6.0
IBU(ppm):	53.5
OG/Plato:	1.063/15.4P
FG/Plato:	1.079/4.5P
Gluten (ppm):	< 20

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

OG (original gravity)
FG (final gravity)



YEAST:

WLP001 California Ale Yeast®
WLP066 London Fog Ale Yeast®



MALT:

Pale Malt (375kg/100%)



HOPS:

BOIL
Warrior (0.5kg/30min)

WHIRLPOOL
Simcoe (1.5kg/60min)
Nelson Sauvvin (1.5kg/60min)

DRY HOP
Simcoe (3kg)
Nelson Sauvvin (3.5kg)

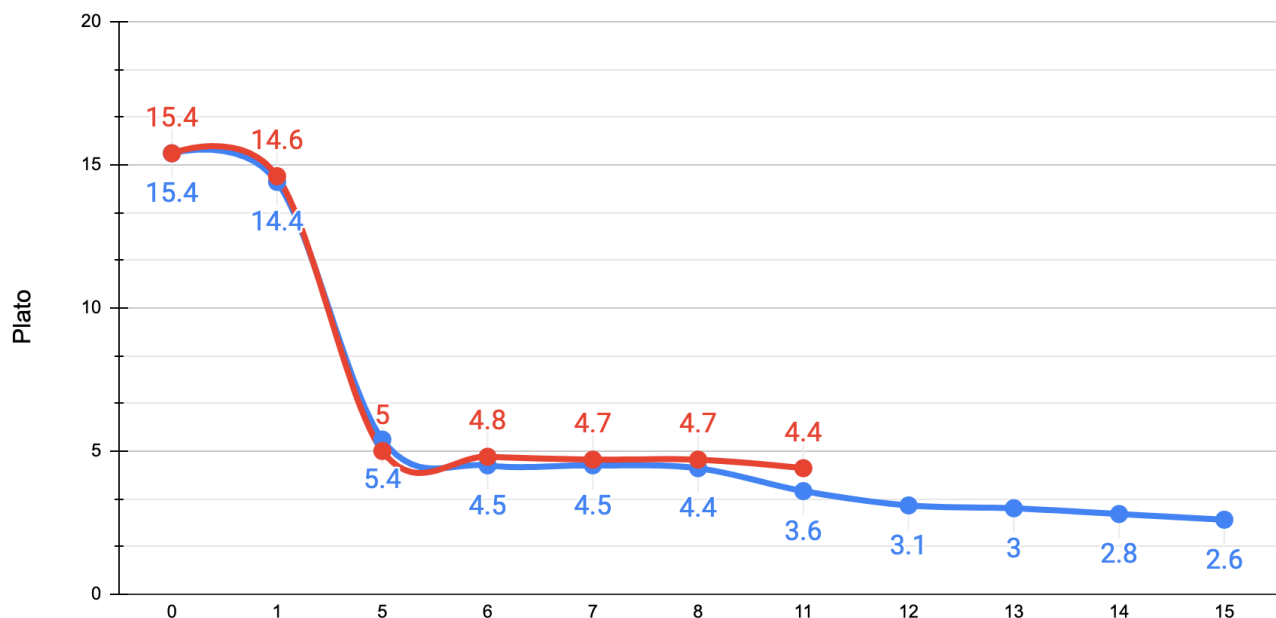


OTHER:

Servomyces (12g)
Clarity Ferm (150mL)
Brewzyme-D (100mL)

Gravity (Plato)

● WLP001 California Ale Yeast ● WLP066 London Fog Ale Yeast



	WLP001	WLP066
App. Attenuation (%):	84.5	70.8
Starting pH:	5.1	5.1
Final pH:	4.9	4.9
Ferm Temp (°C)	20	20
Ferm Temp (°F)	68	68

	WLP001	WLP066
Diacetyl As-is (ppb):	38.6	17.9