

Honey Ale

10BBL BATCH

TWO 5BBL FERMENTATIONS

SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

Made with Honey, this honey ale provides a sweet backbone that complements nicely with the biscuit malt characteristic of this beer.



A blend of ale and lager yeast, this strain produces a classic cream ale. The blend produces a pleasing light fruity note from the ale yeast, while the lager strain produces clean pilsner-like flavors and a slightly subdued hop bitterness.

TASTING NOTES:

Honeysuckle | Biscuit | Crisp

STATS	
ABV(%):	5.0
IBU(ppm):	11.5
OG/Plato:	1.047/11.6P
FG/Plato:	1.009/2.3P
Gluten (ppm):	< 20

This very expressive strain produces phenol-forward flavors and aromas reminiscent of clove, allspice and peppercorns.

TASTING NOTES:

Herbal | Clove | Spice

STATS	
ABV(%):	4.9
IBU(ppm):	12.5
OG/Plato:	1.047/11.6P
FG/Plato:	1.010/2.5P
Gluten (ppm):	< 20

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

OG (original gravity)
FG (final gravity)

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YEAST:

WLP080 Cream Ale Yeast Blend
WLP550 Belgian Ale Yeast



MALT:

Caramel Pils (90kg/42.1%)
Pale Malt (80kg/37.4%)
Flaked Oats (25kg/11.7%)
Biscuit Malt (10kg/4.7%)



HOPS:

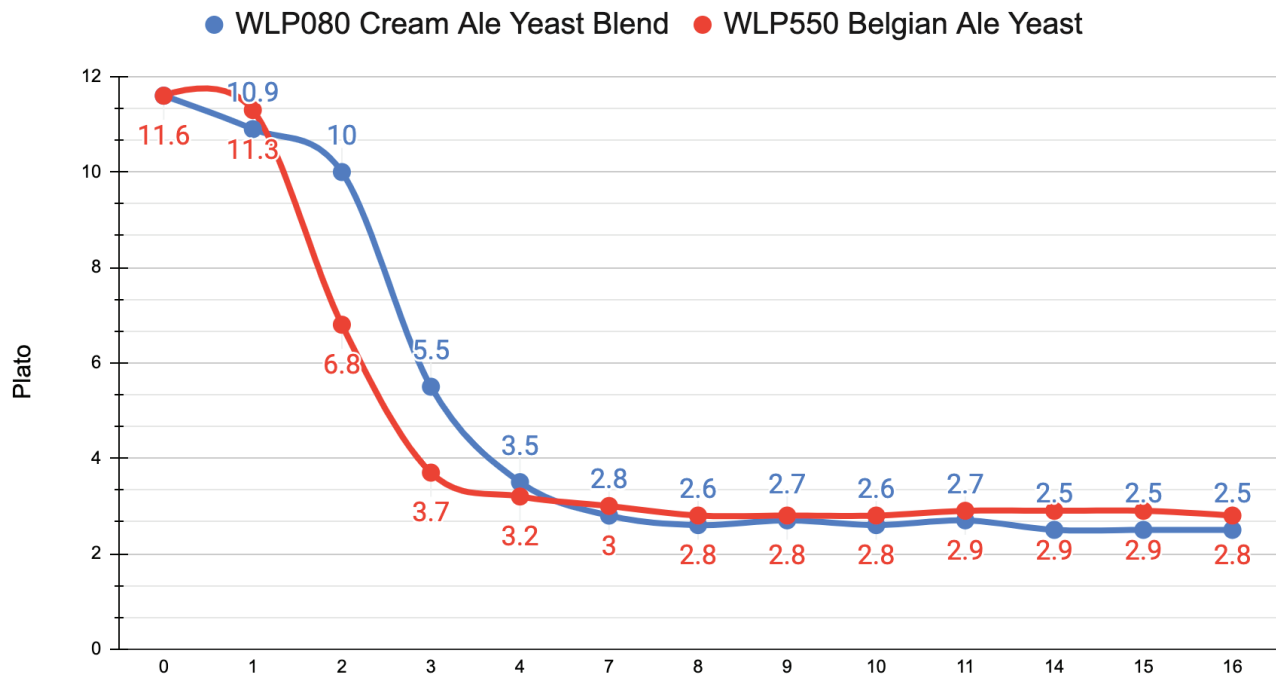
BOIL
Warrior (0.35kg/60min)



OTHER:

Orange Blossom Honey (9.0kg)
Servomyces (12g)
Clarity Ferm (210mL)
Brewzyme-D (75mL)

Gravity (Plato)



	WLP080	WLP550
App. Attenuation (%):	80.3	78.7
Starting pH:	5.0	5.0
Final pH:	4.3	4.2
Ferm Temp (°C)	18	20
Ferm Temp (°F)	64	68

	WLP080	WLP550
Diacetyl As-is (ppb):	< 15	< 15
Diacetyl Total (ppb):	< 15	17.0