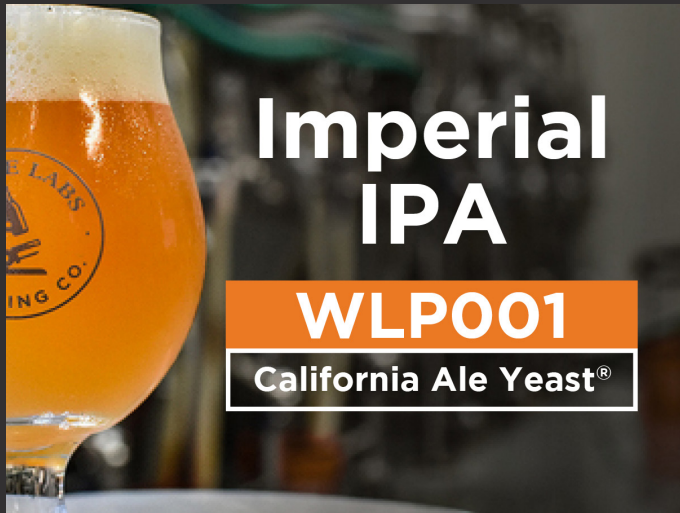


SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

Cue the Imperial March! These Imperial IPAs are big, dank, and will lead you down the path of the darkside. Did someone say attack of the yeast clones?



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.

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:

Resin | Grapefruit Zest | Orange Peel

TASTING NOTES:

Dried Apricot | Nectarine | Lemongrass

STATS	
ABV(%):	10.2
IBU(ppm):	59.5
OG/Plato:	1.083/20P
FG/Plato:	1.006/1.6P
Gluten (ppm):	< 20

STATS	
ABV(%):	10.0
IBU(ppm):	57.5
OG/Plato:	1.083/20P
FG/Plato:	1.008/2P
Gluten (ppm):	< 20

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

OG (original gravity)
FG (final gravity)

Imperial IPA

10BBL BATCH

TWO 5BBL FERMENTATIONS



YEAST:

WLP001 California Ale Yeast®
or WLP029 Kölsch Ale Yeast



HOPS:

BOIL	WHIRLPOOL	DRY HOP
Warrior (0.35kg/60min)	Motueka (2.2kg/60min)	LUPOMAX Mosaic (2kg)
	Eukanot (1kg/60min)	Cyro Simcoe (1kg)
	Cascade (2kg/60min)	Pink Boots Blend (2kg)
	Idaho (0.9kg/60min)	Cascade (0.5kg)
		Citra (1kg)



MALT:

Pale Malt (470kg/100%)



OTHER:

Servomyces

(12g/Add 10 min end of boil)

Clarity Ferm

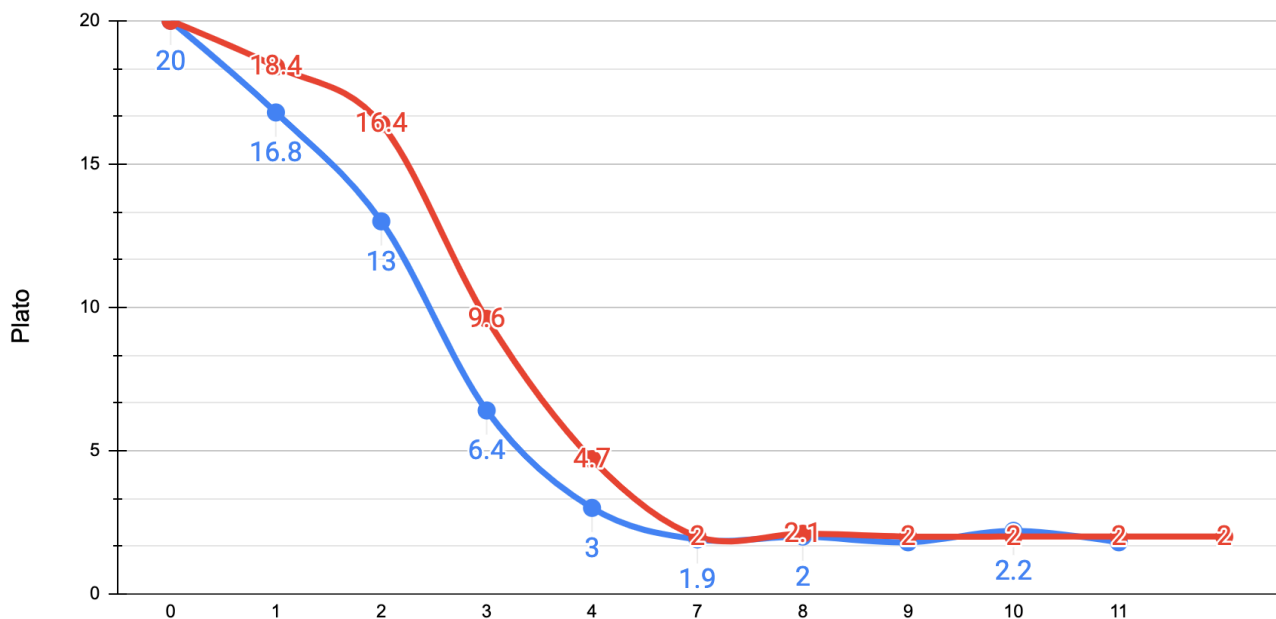
(100mL/Add at Yeast Pitch)

Brewzyme D

(150mL/Add at Yeast Pitch * & during dry hopping)

Gravity (Plato)

● WLP001 California Ale Yeast® ● WLP029 Kölsch Ale Yeast



	WLP001	WLP029
App. Attenuation (%) :	91.8	90.1
Starting pH :	4.9	4.9
Final pH :	4.8	4.5
Ferm Temp (°C)	18	18
Ferm Temp (°F)	64	64

	WLP001	WLP029
Diacetyl As-is (ppb) :	15.4	20.6
Diacetyl Total (ppb) :	38.6	48.4