

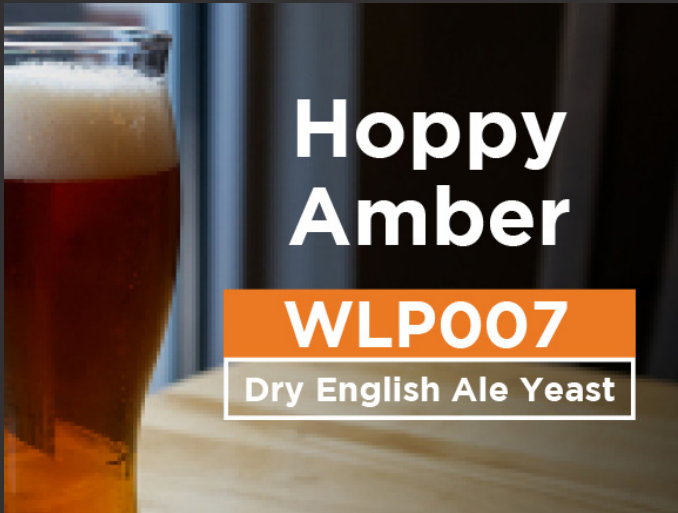
Hoppy Amber

10BBL BATCH

TWO 5BBL FERMENTATIONS

SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

Our San Diego Hoppy Amber takes inspiration on combining the maltiness and sweetness of a traditional amber ale with highly aromatic hops of Simcoe, Nelson Sauvin, and Mosaic to create a drinkable ale that pairs well with almost anything!



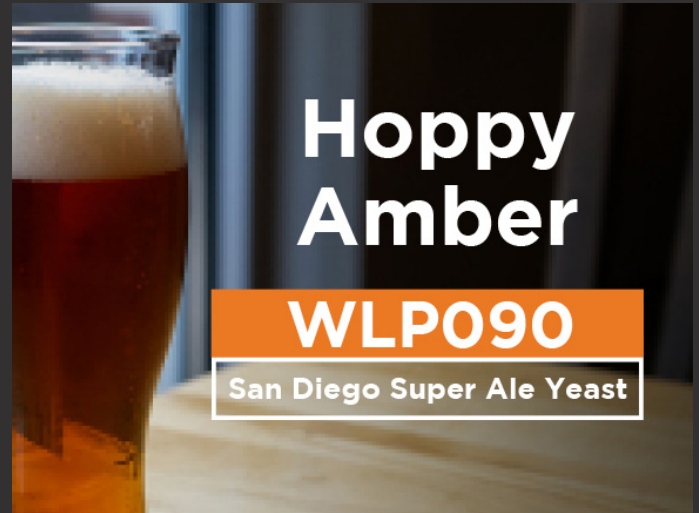
This strain has become a go-to house strain for American breweries due to its clean profile and high attenuation. It's an ideal strain for American and English hoppy beers as well as malty ambers, porters and brown ales.

TASTING NOTES:

Tangerine | Pithy | Berries

STATS	
ABV(%):	4.7
IBU(ppm):	52
OG/Plato:	1.052/12.8P
FG/Plato:	1.016/3.9P
Gluten (ppm):	< 20

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



Due to high attenuation, this strain produces very dry beers with increased perceived bitterness. This is a great all around house strain and ideal for breweries who produce hop-forward beers.

TASTING NOTES:

Pine | Melon | Honey

STATS	
ABV(%):	5.2
IBU(ppm):	50.2
OG/Plato:	1.052/12.8P
FG/Plato:	1.012/3P
Gluten (ppm):	< 20

OG (original gravity)
FG (final gravity)

Hoppy Amber

10BBL BATCH

TWO 5BBL FERMENTATIONS



YEAST:

WLP007 Dry English Ale Yeast or
WLP090 San Diego Super Ale Yeast



HOPS:

WHIRLPOOL	DRY HOP
Citra (2kg/60min)	Citra (2kg)
San Diego Brewers' Blend (1kg/60min)	San Diego Brewers' Blend (1.5kg)
Nelson Sauvín (1kg/60min)	Nelson Sauvín (1kg)



FOR DRY HOP:

Day 1 - Half Available Hops Listed in recipe.

Day 2 - CO2 Burst

Day 3 - 2nd Half of Available Hops listed in recipe

Day 4 - CO2 Burst

Day 5 - Crash After VDK/Sensory Confirmed

Day 6 - 10 Dump/Hops, Biofine

Transfer to BBT if clear and taste approved

Biofine Added at Transfer - 450ml for each BBT if needed

CELLAR FUN:

KO TEMP: 21C TO 18C IN FV

AERATED TO 16 PPM

	WLP007	WLP090
App. Attenuation (%):	69.4	76.7
Starting pH:	5.2	5.2
Final pH:	4.8	4.8
Ferm Temp (°C)	19	19
Ferm Temp (°F)	66	66
Diacetyl As-is (ppb):	35.6	23.9
Diacetyl Total (ppb):	65.8	48.6



MALT:

Pale Malt (260kg/70.8%)

Carapils (55kg/15.0%)

Aromatic Munich Malt 20L (50kg/13.6%)

Chocolate Malt (2kg/0.5%)



OTHER:

Clarity Ferm

(200ml/Add during Yeast Pitch)

Brewzyme-D

(100mL/Add during Yeast Pitch)

Servomyces

(12g/Add 10 mins end of Boil)

Pitch Clarity Ferm

(211mL) during KO for proper mixing

Pitch Brewzyme-D

(75mL) during KO for proper mixing

Pitch Yeast to industry standard ale pitch rate of 1 mil cells/mL/P (2 Pro Pouches)

Ferment at 18°C

Trub dump at 24 hours

After day 7 raised to 21°C for D-Rest

Yeast/Trub dump before dry hop

Yeast/Trub Dump at 1°C

Gravity (Plato)

