

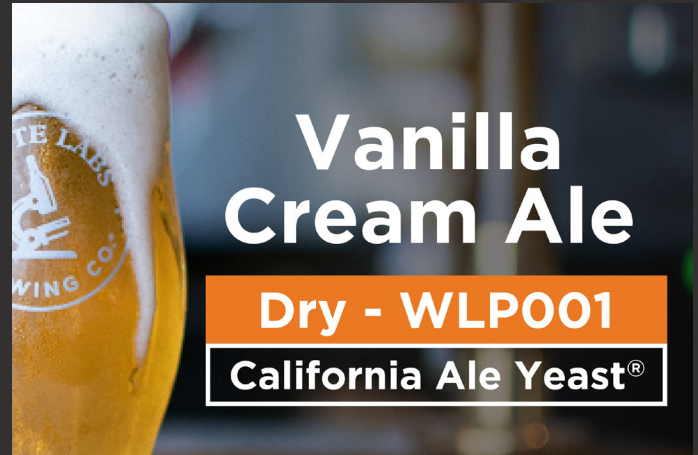
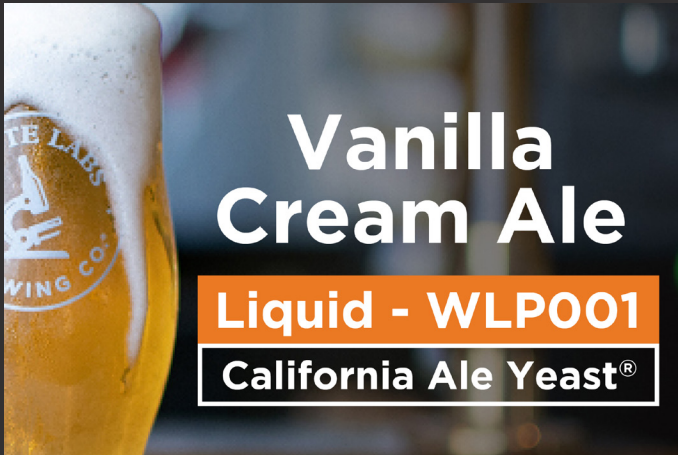
# Vanilla Cream Ale

10BBL BATCH

TWO 5BBL FERMENTATIONS

## SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

A brewing collab with HUDL Brewing Co. in Las Vegas. This year's biggest beer conference, CBC, is in Las Vegas giving rise to this collaboration cream beer ale aged with vanilla being created! Give them a visit if you're in the Vegas area!



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.

White Labs Dry Yeast offers brewers a convenient and accessible new way to experience its best-selling yeast strain, WLP001 California Ale Yeast®, with the verifiable quality White Labs is known for.

### TASTING NOTES:

Woody | Floral

### TASTING NOTES:

Bready | Citrus

STATS	
ABV(%):	5.0
IBU(ppm):	15
OG/Plato:	1.056/13.8P
FG/Plato:	1.018/4.5P
Gluten (ppm):	< 20

STATS	
ABV(%):	5.1
IBU(ppm):	13.5
OG/Plato:	1.056/13.8P
FG/Plato:	1.017/4.4P
Gluten (ppm):	< 20

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

OG (original gravity)  
FG (final gravity)

# Vanilla Cream Ale

## 10BBL BATCH

TWO 5BBL FERMENTATIONS



### YEAST:

Liquid: 1 Pro Pouches to 7.5 mil cells/mL  
Dry: One 500g Brick

WLP001 Liquid California Ale Yeast or  
WLPD001 Dry California Ale Yeast

**HARVEST:** Made possible with  
Flexpump/Flexbrink



### HOPS:

#### BOIL

**Tettnang**  
(1.2kg/60min)



### MALT:

Pale Malt 2 Row (180kg/54.6%)  
Pale Malt 6 Row (50kg/15.2%)  
Flaked Corn (50kg/15.2%)  
Vienna Malt (25kg/7.6%)  
Carafoam (25kg/7.6%)

### CELLAR FUN:

- ▶ **KO TEMP: 19°C, AFTER DAY 5  
RAISE TO 23°C**
- ▶ **AERATED TO 16 PPM**



### OTHER:

- ▶ **Servomyces**  
(12g/ 5 Min End of Boil)
- ▶ **Rice Hulls**  
(1 Bucket)
- ▶ **Pitch Clarity Ferm**  
(150mL) during KO for proper mixing
- ▶ **Pitch Brewzyme-D**  
(75mL) during KO for proper mixing
- ▶ **Trub dump at 24 hours**
- ▶ **Add Vanilla in BBT**

	WLP001	WLPD001
<b>App. Attenuation (%):</b>	<b>67.4</b>	<b>68.1</b>
<b>Starting pH:</b>	<b>5.3</b>	<b>5.3</b>
<b>Final pH:</b>	<b>4.1</b>	<b>4.3</b>
<b>Ferm Temp (°C)</b>	<b>19</b>	<b>19</b>
<b>Ferm Temp (°F)</b>	<b>66</b>	<b>66</b>
<b>Diacetyl As-is (ppb):</b>	<b>18.4</b>	<b>&lt; 15</b>
<b>Diacetyl Total (ppb):</b>	<b>25.7</b>	<b>&lt; 15</b>

### Gravity (Plato)

