


TASTING NOTES:

Ginger | Lavender | Light Caramel

TALKING POINTS:

- The notes of ginger and lavender are from compounds produced by the yeast, although for Belgian yeast strains this is a rather "clean" example.
- These beers are "session-able" Belgian beers meaning you can enjoy a few in a sitting.

PAIRINGS:

- Garlic Bread App (K&T)
- Mushroom Woodfired Pizza (K&T)

STATS	
ABV:	5.69%
IBU:	17.5
OG:	13.4 Plato
FG:	2.9 Plato
GLUTEN:	<10ppm
SRM:	9.62

ABV (alcohol by volume)
IBU (international bitterness units)
OG (original gravity)
FG (final gravity)

STORY:

This style is Belgian in nature, but can trace its inspiration back to its British counterparts. Balance of ingredients is key and usually feature a more subdued yeast character than other Belgian beer styles. In this split batch, look out for some pretty stark differences as we fermented one using our cleaner WLP515 Antwerp Ale Yeast, and the other using the rather expressive WLP550 Belgian Ale Yeast.

YEAST:

WLP515 Antwerp Ale Yeast


HOPS:


Hallertau Blanc - Boil 60min. (18.5 IBUs)
Hallertau Blanc - Whirlpool 20min. (11 IBUs)
Hallertau Blanc - Dry Hop Day 3


MALT:

Pilsner Malt (89 %)
Biscuit Malt (7.5 %)
Caramunich I Malt (3.5 %)


OTHER:

Servomyces
Clarity Ferm