



Belgian Pale Ale

WLP550**Belgian Ale Yeast****TASTING NOTES:**

Cherry Cola | Star Anise | White Pepper

TALKING POINTS:

- This yeast strain is much more expressive than the WLP515, showing more fruity and herbal/spice character.
- These beers are "session-able" Belgian beers meaning you can enjoy a few in a sitting.

PAIRINGS:

- Garlic Bread (K&T)
- Bresaola Woodfired Pizza (K&T)

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.

STATS	
ABV:	5.84%
IBU:	19
OG:	13.4 Plato
FG:	2.6 Plato
GLUTEN:	<10ppm
SRM:	10.27

**YEAST:**

WLP550 Belgian 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

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