



Hazy IPA

WLP518

Opshaug Kveik Ale

TASTING NOTES:

Mango | Papaya | Floral

TALKING POINTS:

- Similar to American IPA yet with less bitterness, a fuller mouthfeel, and hazier appearance.

PAIRINGS:

- Mango & Avocado Salad w/ Citrus Vinaigrette
- Cashew Mango Grilled Chicken

STATS	
ABV:	6.7%
IBU:	70.5
OG:	14.8 Plato
FG:	2.5 Plato
GLUTEN:	28ppm
SRM:	18.43

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

STORY:

This style is known for an immense level of hop flavor and aroma supported by a smooth, creamy mouthfeel. Hop character is commonly achieved through the addition of hops during active fermentation which promotes the intermingle of hop compounds and yeast metabolism.



YEAST:

WLP518 Opshaug Kveik Ale Yeast



HOPS:

Warrior – Boil 60min. (14 IBUs)
 Citra – Boil 5min. (9IBUs)
 Mosaic – Boil 5min. (9 IBUs)
 Citra – Whirlpool 20min. (13 IBUs)
 Mosaic – Whirlpool 20min. (13 IBUs)
 Citra – Dry Hop Day 3
 Mosaic – Dry Hop Day 3



MALT:

Pale Malt (83%)
 Flaked Oats (7%)
 Flaked Wheat (7%)
 Carapils (3%)



OTHER:

Servomyces
 Clarity Ferm