

**TASTING NOTES:**

Pine | Bread Crust | Balanced Bitterness

TALKING POINTS:

- WLP001 showcases the hop aroma by creating a dry, clean fermentation profile.
- This example has a floral hop aroma, bready malt character, and a dry finish making it both refreshing and easy-drinking.

PAIRINGS:

- Brussels
- Smoked Salmon & Potato Pizza

| STATS | |
|---------|------------|
| ABV: | 5.10% |
| IBU: | 39 |
| OG: | 12.3 Plato |
| FG: | 2.3 Plato |
| GLUTEN: | 12.6ppm |
| SRM: | 15 |

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

STORY:

White Labs Brewing Co. is a yeast-driven brewery and in its yeast-driven nature its newest release is named after the beer's fermentation temperature, 19°C!

Using WLP001 California Ale Yeast and WLP066 London Fog Ale Yeast, these two perfectly show the differences between a clean, west coast-style pale ale and the more ester-forward, NE-style counterpart.

**YEAST:**

WLP001 California Ale Yeast

**HOPS:**

Warrior - Boil 60min. (14 IBUs)
Cascade - Boil 10min. (7 IBUs)
Cascade - Boil 5min. (2 IBUs)
Centennial - Whirlpool 20min. (11 IBUs)

**MALT:**

Pale Malt (89%)
Caramel 60L (7%)
White Wheat Malt (4%)

**OTHER:**

Servomyces
Clarity Ferm