


**TASTING NOTES:**

Tangerine | Citrus Peel | Grainy

**TALKING POINTS:**

- WLP066 brings out the citrus aromas from the Cascade and Centennial hop varieties.
- This example has a touch more body and residual sugar than WLP001 adding to the citrus aromatics.

**PAIRINGS:**

- Chicken Wings
- Bresaola Pizza

| STATS          |                   |
|----------------|-------------------|
| <b>ABV:</b>    | <b>4.80%</b>      |
| <b>IBU:</b>    | <b>38.5</b>       |
| <b>OG:</b>     | <b>12.3 Plato</b> |
| <b>FG:</b>     | <b>3.0 Plato</b>  |
| <b>GLUTEN:</b> | <b>18ppm</b>      |
| <b>SRM:</b>    | <b>15</b>         |

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:**

WLP066 London Fog 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