



19°C Pale Ale

WLP001

California Ale Yeast

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

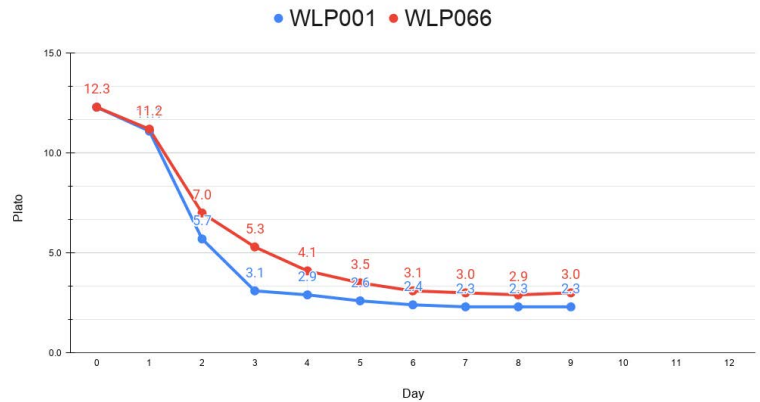
19°C Pale Ale

WLP001 & WLP066

BATCH: 223

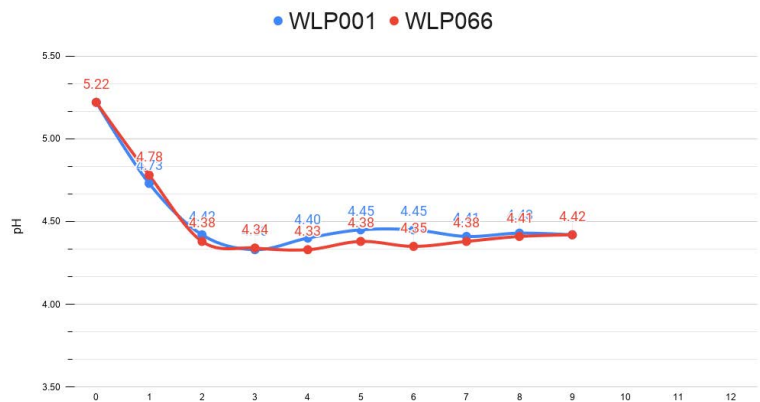
	WLP001	WLP066
Starting Gravity	12.3 Plato	12.3 Plato
24 Hours	11.1 Plato	11.2 Plato
48 Hours	5.7 Plato	7.0 Plato
Final Gravity	2.3 Plato	3.0 Plato

Gravity (Plato)



	WLP001	WLP066
Diacetyl as-is	<15ppb	<15ppb
Diacetyl total	26ppb	30.5ppb
Acetaldehyde	3.7ppm	5.4ppm
Ethyl acetate	14.5ppm	24.3ppm
Isoamyl acetate	0.50ppm	0.80ppm

pH



Fermentation Profile:

Pitch yeast at 66°F (19°C)
 Free rise to 70°F (21°C) on Day 3
 Once VDK passes, crash to 34°F (1°C)