



Belgian Pale Ale

WLP515
Antwerp Ale Yeast
TASTING NOTES:

Ginger | Lavender | Light Caramel

TALKING POINTS:

- The notes of ginger and lavender are from compounds produced by the yeast, although for Belgian yeast strains this is a rather "clean" example.
- These beers are "session-able" Belgian beers meaning you can enjoy a few in a sitting.

PAIRINGS:

- Garlic Bread App (K&T)
- Mushroom Woodfired Pizza (K&T)

STATS	
ABV:	5.69%
IBU:	17.5
OG:	13.4 Plato
FG:	2.9 Plato
GLUTEN:	<10ppm
SRM:	9.62

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

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.

YEAST:

WLP515 Antwerp 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

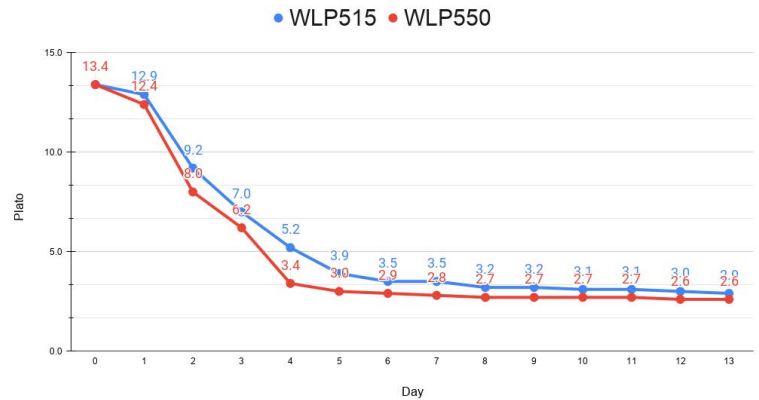
Belgian Pale Ale

WLP515 & WLP550

BATCH: 217

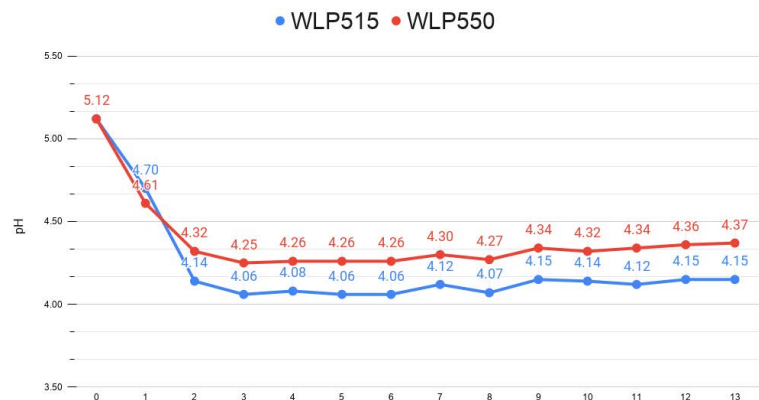
	WLP515	WLP550
Starting Gravity	13.4 Plato	13.4 Plato
24 Hours	12.9 Plato	12.4 Plato
48 Hours	9.2 Plato	8.0 Plato
Final Gravity	2.9 Plato	2.6 Plato

Gravity (Plato)



	WLP515	WLP550
Diacetyl as-is	8.53ppb	0ppb
Diacetyl total	22.2ppb	10ppb
Acetaldehyde	8.2ppm	12.6ppm
Ethyl acetate	39.5ppm	40.7ppm
Isoamyl acetate	2ppm	1.25ppm

pH



Fermentation Profile:

Pitch yeast at 68°F (20°C)

Raise temperature to 70°F (21°C) for WLP515; Raise temperature to 77°F (25°C) for WLP550 on Day 3

Pass VDK and crash to 34°F (1°C)