



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. (9 IBUs)
 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

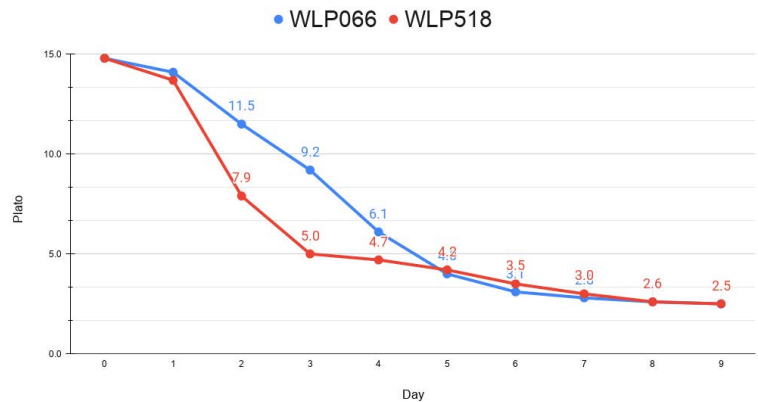
Hazy IPA

WLP067 & WLP518

BATCH: 214

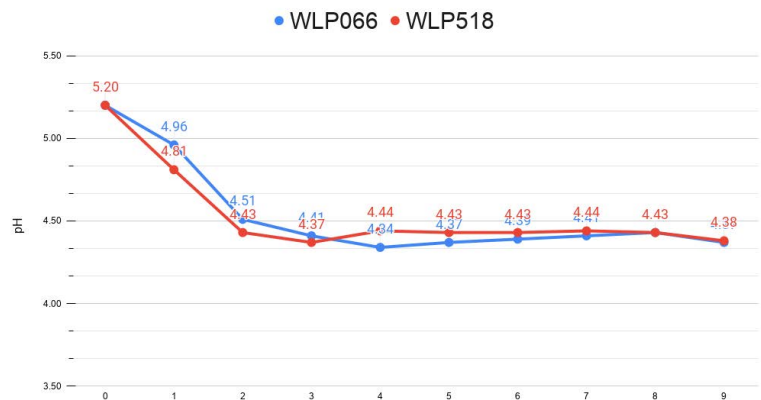
	WLP067	WLP518
Starting Gravity	14.8 Plato	14.8 Plato
24 Hours	14.1 Plato	13.7 Plato
48 Hours	11.5 Plato	7.9 Plato
Final Gravity	2.5 Plato	2.5 Plato

Gravity (Plato)



	WLP067	WLP518
Diacetyl as-is	24 ppb	11.5ppb
Diacetyl total	53.7 ppb	24.4 ppb
Acetaldehyde	11.4 ppm	8.2 ppm
Ethyl acetate	36.4 ppm	30.1 ppm
Isoamyl acetate	0.9 ppm	0.6 ppm

pH



Fermentation Profile:

Pitch WLP067 at 66°F (19°C)

Pitch WLP518 at 77°F (25°C)

Raise temperature of WLP067 to 70°F (21°C) on Day 5

Raise temperature of WLP518 to 90°F (32°C) on Day 5

Crash temperature to 34°F (1°C) on Day 9