


TASTING NOTES:

Lemon | Tart Cherry | White Bread

TALKING POINTS:

- This tart, refreshing beer is packed full of fruit aromatics such as citrus varieties, pineapple, and stone fruits!
- Lactic acid produced creates a soft sourness accentuating the malt and yeast character in the beer.

PAIRINGS:

- Kimchi Fries
- Chicken Wings

STATS	
ABV:	4.80%
IBU:	2
OG:	12.7 Plato
FG:	3.7 Plato
GLUTEN:	N/A
SRM:	8.5

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

STORY:

This beer is coming to you straight out of the White Labs R&D Department! This rather complex, low ABV, tart refresher is perfect for any occasion and exemplifies one of the core values of White Labs, innovation. We are always looking for ways to improve processes and bring new products to our customers. You may see more information regarding this beer come out soon so keep an eye out! In the meantime, grab a pint and enjoy in the name of science!


YEAST:

Experimental Blend


HOPS:

Perle - Boil 60min. (14 IBUs)
 Sterling - Whirlpool 20min. (8 IBUs)


MALT:

Pilsner (89%)
 Acidulated (5.5%)
 Carafoam (5.5%)


OTHER:

Servomyces
 Clarity Ferm

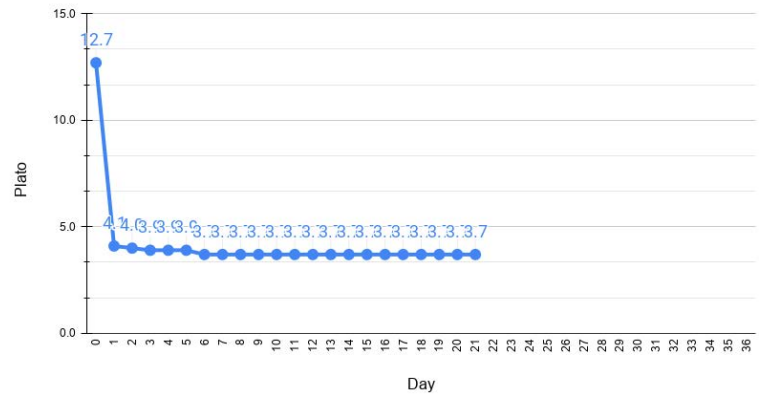
R&D Tart

WLP631

BATCH: 228

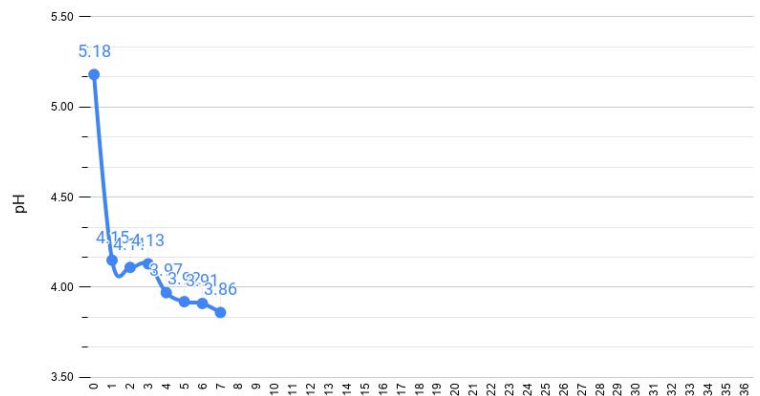
	WLP631	
Starting Gravity	12.7 Plato	
24 Hours	4.1 Plato	
48 Hours	4.0 Plato	
Final Gravity	3.7 Plato	

Gravity (Plato)



	WLP631	
Diacetyl as-is	<15 ppb	
Diacetyl total	<15 ppb	
Acetaldehyde	3.4 ppm	
Ethyl acetate	30.7 ppm	
Isoamyl acetate	0.7 ppm	

pH



Fermentation Profile:

Pitch yeast at 95°F (35°C)

Crash temperature to 34°F (1°C) for conditioning once at terminal gravity.