



Nelson Hazy IPA

WLP067

Coastal Haze Ale Yeast Blend

TASTING NOTES:

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TALKING POINTS:

**KLWLSRPRWHHHWRSLOILW
RP
OOHPRWKIHHO**

PAIRINGS:

Fresh sardine caesar salad, garlic mussels, turkey club sandwich

STORY:

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STATS	
ABV:	6.80%
IBU:	70
OG:	14.2 Plato
FG:	1.7 Plato
GLUTEN:	TBD
SRM:	15.8

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



YEAST:

WLP067 Coastal Haze Ale Yeast Blend



HOPS:

Nelson Sauvín - Whirlpool 20min. (19 IBUs)
 Simcoe - Whirlpool 20min. (21 IBUs)
 Nelson Sauvín - Dry Hop Day 3
 Simcoe - Dry Hop Day 3



MALT:

Pale Malt (80%)
 Flaked Oats (10%)
 Flaked Soft Red Wheat (7%)
 Carapils (3%)



OTHER:

Servomyces

Nelson Hazy IPA

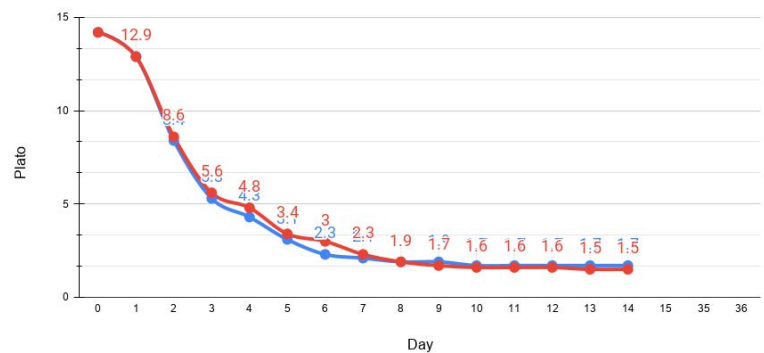
WLP067 & Experimental Blend

BATCH: 232

Gravity (Plato)

● WLP067 ● Experimental Blend

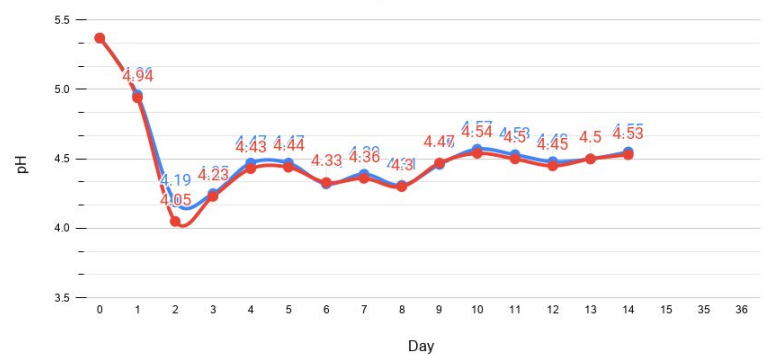
	WLP067	Blend
Starting Gravity	14.2 Plato	14.2 Plato
24 Hours	12.9 Plato	12.9 Plato
48 Hours	8.4 Plato	8.6 Plato
Final Gravity	1.7 Plato	1.5 Plato



	WLP067	Blend
Diacetyl as-is	15.3 ppm	<15 ppm
Diacetyl total	29.9 ppm	35 ppm
Acetaldehyde	7.9 ppm	2.65 ppm
Ethyl acetate	37.4 ppm	30.1 ppm
Isoamyl acetate	0.6 ppm	0.4 ppm

pH

● WLP067 ● Experimental Blend



Fermentation Profile:

Pitch yeast at 66°F (19°C)

Raise temperature to 70°F (21°C) on Day 3

Crash to 1C once at terminal gravity and VDK passes.