


TASTING NOTES:

Corriander | White Pepper | Lemon Zest

TALKING POINTS:

Traditional strain for the Witbier style, WLP400 Belgian Wit Ale Yeast produces herbal and pepper-like phenols accentuating the corriander.

PAIRINGS:

Fresh sardine caesar salad, garlic mussels, turkey club sandwich

STATS	
ABV:	7.2%
IBU:	50
OG:	15.5 Plato
FG:	2.2 Plato
GLUTEN:	TBD
SRM:	8.15

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

STORY:

One of the brewer's main tasks is to select and control a fermentation temperature that will cater to the selected yeast strain. In this side-by-side tasting, the beers have both been fermented at 20°C or 68°F. This temperature will yield proper cell function for a healthy fermentation and a tasty end product. Using two of our cleanest, most hardy American ale strains - WLP001 California Ale Yeast and WLP090 San Diego Super Ale Yeast - the result is a delicious hop-forward West Coast IPA.


YEAST:

WLP001 California Ale Yeast


HOPS:

Citra - 60 minute addition (14 IBUs)


MALT:

White Wheat (45.5%)
 Pilsner (45.5)
 Flaked Oats (9%)


OTHER:

Servomyces

20°C IPA

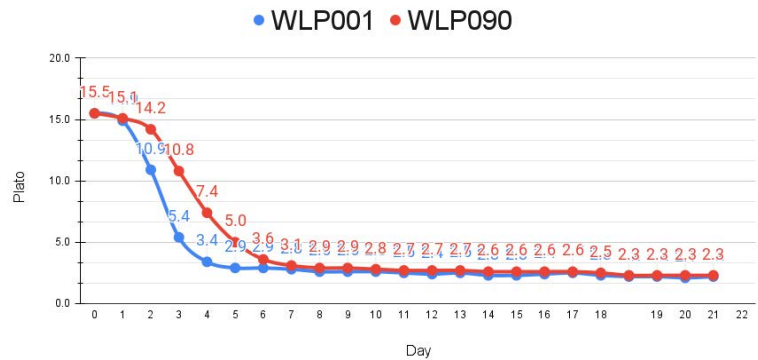
WLP001 & WLP090

BATCH: 239

Gravity (Plato)

Attenuation: WLP001: 85.8% WLP090: 85.2%

	WLP001	WLP090
Starting Gravity	15.5	15.5
24 Hours	4.9	15.1
48 Hours	9	14.2 Plato
Final Gravity	2.2 Plato	2.3 Plato



	WLP001	WLP090
Diacetyl as-is	31 ppm	40 ppm
Diacetyl total	72 ppm	77 ppm
Acetaldehyde	7 ppm	4 ppm
Ethyl acetate	19 ppm	30 ppm
Isoamyl acetate	0.48 ppm	0.73 ppm

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