


TASTING NOTES:

Banana | Clove | Lemon

TALKING POINTS:

This beer is a balance of banana and clove derived from the yeast. Offer to customers looking for something light, fruity, or refreshing!

PAIRINGS:

- Old Bay Steamed Shrimp
- Marinated Olives

STATS	
ABV:	5.5%
IBU:	18
OG:	12.5 Plato
FG:	2.0 Plato
GLUTEN:	<10ppm
SRM:	8.4

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

STORY:

This beer is named after Emil Hansen who isolated the first lager yeast strain on November 12th, 1883. This discovery was a huge advancement for the brewing industry and today we attempt to pay homage by continuously experimenting with our brewery. Our split-batched Hefeweizen flight uses two traditional strains for the style, WLP300 Hefeweizen Ale Yeast and WLP380 Hefeweizen IV Ale Yeast. Fun Fact: The majority of aroma and flavor in this beer is not from the hops or malt, but from the yeast!


YEAST:

WLP300 Hefeweizen Ale Yeast


HOPS:

Warrior - Boil 60min. (14IBUs)


MALT:

Wheat Malt (54%)
 Pilsner Malt (39%)
 Flaked Wheat (4.5%)
 Acidulated Malt (2.5%)


OTHER:

Servomyces
 Clarity Ferm

Hansen Hefeweizen

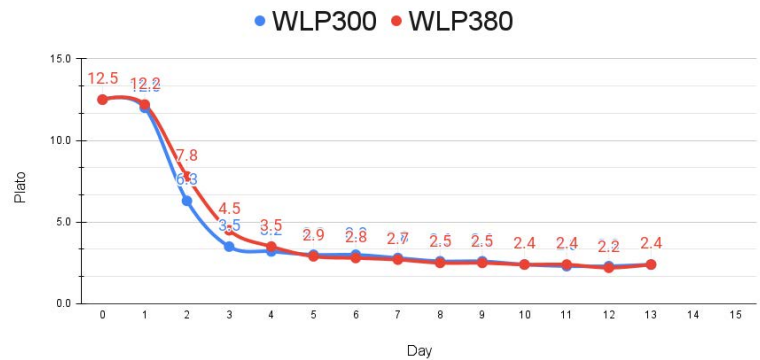
WLP300 & WLP380

BATCH: 241

	WLP300	WLP380
Starting Gravity	12.5 Plato	12.5 Plato
24 Hours	11.8 Plato	11.8 Plato
48 Hours	6.3 Plato	7.1 Plato
Final Gravity	2.0 Plato	2.0 Plato

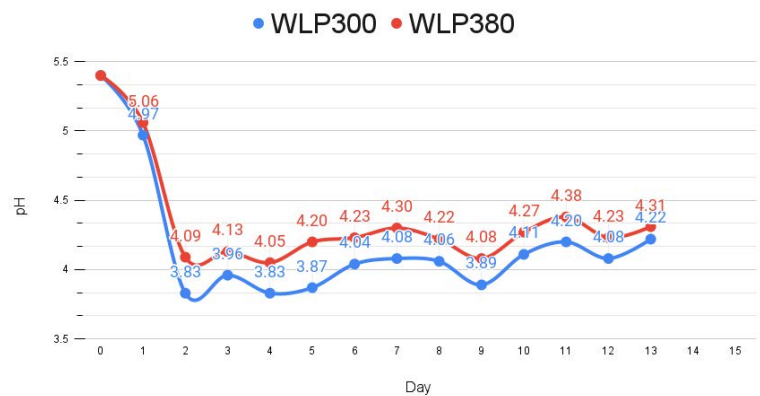
Gravity (Plato)

Attenuation: WLP300: 84% WLP380: 84%



	WLP300	WLP380
Diacetyl as-is	20 ppb	25 ppb
Diacetyl total	34 ppb	40 ppb
Acetaldehyde	4 ppm	6 ppm
Ethyl acetate	36 ppm	40 ppm
Isoamyl acetate	3.4 ppm	4.1 ppm

pH



Fermentation Profile:

- Pitch WLP300 at 68°F (20°C) for three days; Raise to 71.5°F (22°C) over three days
- Pitch WLP380 at 65°F (18.5°C) for three days; Raise to 69°F (20.5°C)
- Crash to 34°F (1°C)