


TASTING NOTES:

Tangerine | Grapefruit | Raspberry

TALKING POINTS:

- Similar to American IPA yet with less bitterness, a fuller mouthfeel, and hazier appearance.
- Kveik yeast strains are unique because they can ferment at high temperatures without producing off-aromas or flavors.

PAIRINGS:

- Mango & Avocado Salad w/ Citrus Vinagrette
- Cashew Mango Grilled Chicken

STATS	
ABV:	7.3%
IBU:	56
OG:	15.7 Plato
FG:	2.5 Plato
GLUTEN:	N/A
SRM:	19.8

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)
 Mosaic – Boil 5min. (9 IBUs)
 Talus – Boil 5min. (7 IBUs)
 Mosaic – Whirlpool 20min. (13 IBUs)
 Talus – Whirlpool 20min. (10 IBUs)
 Mosaic – Dry Hop Day 3
 Talus - Dry Hop Day 3


MALT:

Pale Malt (83%)
 Flaked Oats (7%)
 Flaked Wheat (7%)
 Carapils (3%)


OTHER:

Servomyces
 Clarity Ferm

Hazy IPA

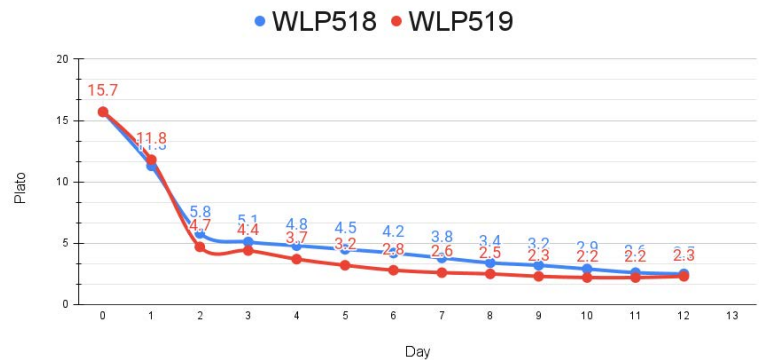
WLP518 & WLP519

BATCH:243

	WLP518	WLP519
Starting Gravity	15.7 Plato	15.7 Plato
24 Hours	11.3 Plato	11.8 Plato
48 Hours	5.8 Plato	4.7 Plato
Final Gravity	2.5 Plato	2.3 Plato

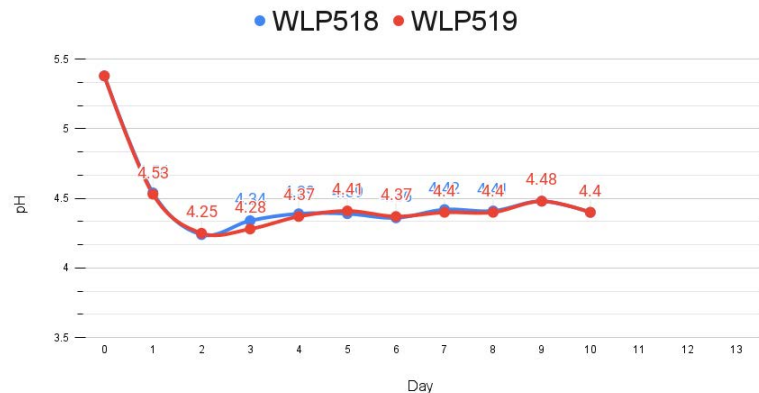
Gravity (Plato)

Attenuation: WLP518: 85.50% WLP519: 84%



	WLP518	WLP519
Diacetyl as-is	15.6 ppb	21 ppb
Diacetyl total	25 ppb	30 ppb
Acetaldehyde	10 ppm	7.7 ppm
Ethyl acetate	35.8 ppm	38.5 ppm
Isoamyl acetate	0.6 ppm	1 ppm

pH



Fermentation Profile:

Pitch at 90°F (32°C).

Hold temperature at 90°F (32°C).

Crash temperature to 34°F (1°C) once terminal gravity is confirmed.