

**TASTING NOTES:**

Mango | Papaya | Orange

TALKING POINTS:

- This strain promotes sweet tropical fruit aroma with a restrained bitterness
- Beer has a fuller mouthfeel than its WLP091 Best Coast Hazy Ale Yeast Blend counterpart

PAIRINGS:

- Carnitas tacos
- Mahi Mahi
- Mango/Almond/Avocado Salad

STATS	
ABV:	7.3%
IBU:	70
OG:	15.4°Plato
FG:	1.7°Plato

ABV (alcohol by volume)
OG (original gravity)
FG (final gravity)

STORY:

20°C (68°F) is one of our favorite fermentation temperatures for a wide spectrum of ales and our hazy brewed with these blends are no exception. Fermenting at 20°C brings out a wide range of fruity flavors and aromas which compliment tropical forward new-school hop varieties. We are excited to have brewed this batch with a brand new yeast blend (WLP091 Best Coast Hazy Ale Yeast Blend) which accentuates hop aroma reminiscent of fresh citrus and tropical fruit.

**YEAST:**

WLP067 Coastal Haze Ale Yeast Blend

**HOPS:**

Warrior - Boil 60 min (43.5 IBUs)
Simcoe - Whirlpool 20 min (7.6 IBUs)
Citra - Whirlpool 20 min (7.0 IBUs)
Mosaic - Primary for 3 Days
Nelson Sauvin - Primary for 3 Days
Citra - Primary for 3 Days
Mosaic - 3 Days Before Bottling
Nelson Sauvin - 3 Days Before Bottling
Citra - 3 Days Before Bottling

**MALT:**

Pale Malt (71.0%)
Wheat - White Malt (19.7%)
Flaked Oats (9.3%)

20°C Hazy IPA

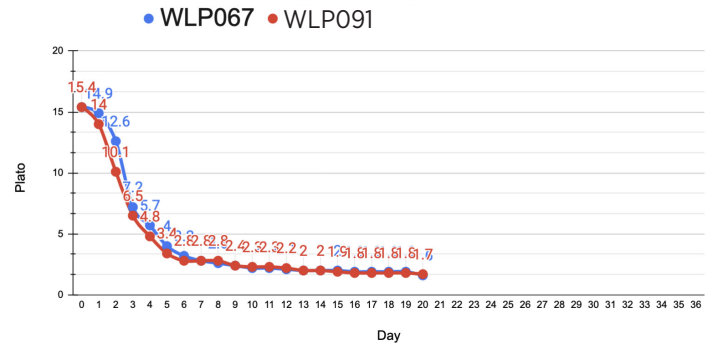
WLP067 & WLP091

BATCH: 253

	WLP067	WLP091
Starting Gravity	15.4°Plato	15.4°Plato
24 Hours	14.9°Plato	14°Plato
48 Hours	12.6°Plato	10.1°Plato
Final Gravity	1.7°Plato	1.8°Plato

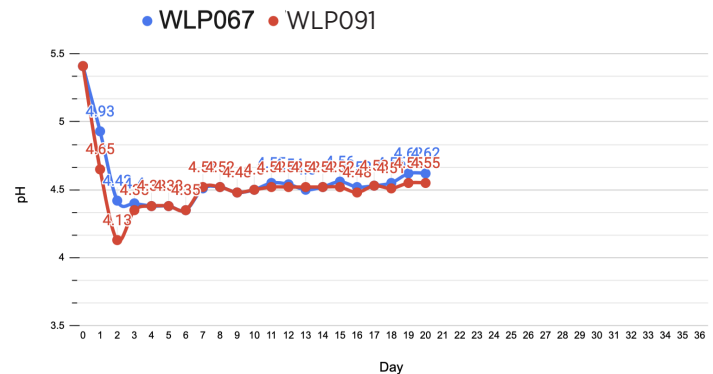
Gravity (Plato)

Attenuation: WLP001: 82.50% WLP008: 73.75%



	WLP067	WLP091
Diacetyl as-is	25ppm	34ppm
Diacetyl total	74ppm	94ppm
Acetaldehyde	18.9ppm	10.2ppm
Ethyl acetate	31.8ppm	28.6ppm
Isoamyl acetate	0.6ppm	0.5ppm

pH



FERMENTATION PROFILE:

- Ferment at 68°F/20°C for 7-10 Days
- Raise to 70°F/21°C for VDK
- Crash to 34°F/1°C