


TASTING NOTES:

Tropical | Grapefruit | Melon

TALKING POINTS:

- This strain finishes dry with aromas of fruit rinds, citrus, and melon
- Showcases a thin body, bone dry finish, and a mild level of grassiness from the hops

PAIRINGS:

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

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:

WLP091 Best Coast Hazy 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%)

| STATS | |
|-------------|-------------------|
| ABV: | 7.2% |
| IBU: | 70 |
| OG: | 15.4°Plato |
| FG: | 1.8°Plato |

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

20°C Hazy IPA

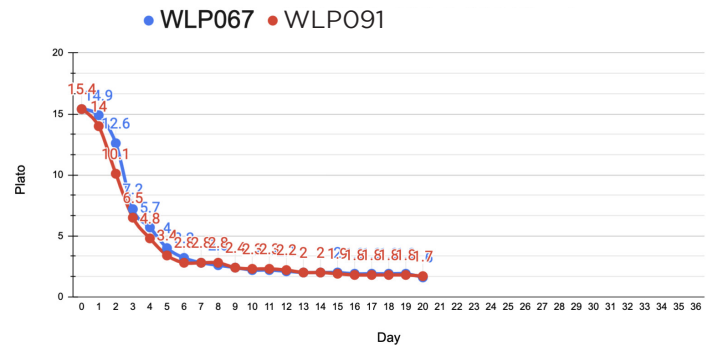
WLP067 & WLP091

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 |

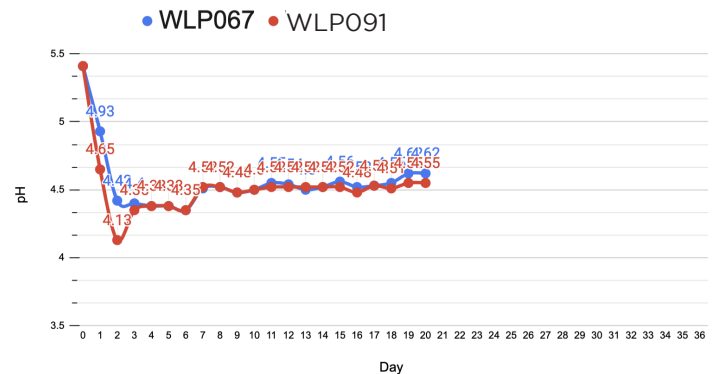
Gravity (Plato)

Attenuation: WLP001: 82.50% WLP008: 73.75%



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

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