


TASTING NOTES:

Banana | Bread Dough | Bubblegum

TALKING POINTS:

Typically what we call a “banana bomb” with much less clove than WLP300. Often showcases a bubblegum aroma. Offer to customers looking for something light, fruity, or refreshing!

PAIRINGS:

- Old Bay Steamed Shrimp
- Marinated Olives

STATS	
ABV:	5.4%
IBU:	22
OG:	12.6°Plato
FG:	1.9°Plato

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:

WLP380 Hefeweizen IV Ale Yeast


HOPS:

Warrior - Boil 60 min. (14 IBUs)


MALT:

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


OTHER:

Servomyces
 Clarity Ferm

Hansen Hefeweizen

WLP300 & WLP380

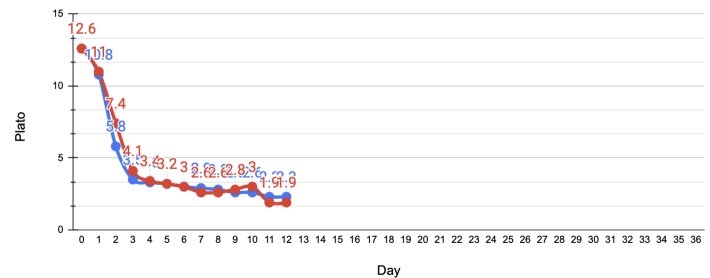
BATCH: 252

	WLP300	WLP380
Starting Gravity	12.6°Plato	12.6°Plato
24 Hours	10.8°Plato	11°Plato
48 Hours	5.8°Plato	7.4°Plato
Final Gravity	2.3°Plato	1.9°Plato

Gravity (Plato)

Attenuation: WLP001: 82.50% WLP008: 73.75%

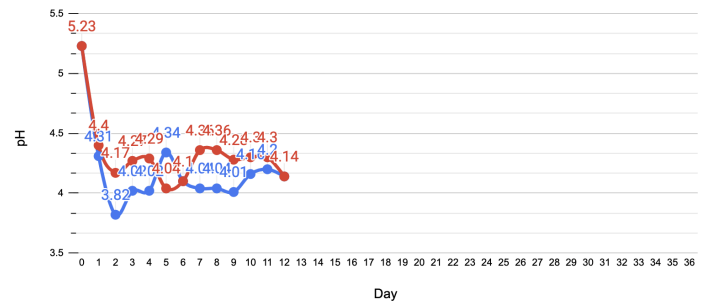
- WLP300 Hefeweizen Ale Yeast
- WLP380 Hefeweizen IV Ale Yeast



	WLP300	WLP380
Diacetyl as-is	<15 ppm	<15 ppm
Diacetyl total	<42 ppm	<42 ppm
Acetaldehyde	14 ppm	10 ppm
Ethyl acetate	37 ppm	34 ppm
Isoamyl acetate	3.18 ppm	3.22 ppm

pH

- WLP300 Hefeweizen Ale Yeast
- WLP380 Hefeweizen IV Ale Yeast



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)