WHITE LABS®

Advancing Fermentation. Cultivating Community.

TASTING NOTES:
Kiwi | Strawberry | Red Apple

TALKING POINTS:
This strain is similar to its WLP001 counterpart due to its clean and quick fermentations. In this example it adds a touch more yeast-derived flavor known as esters. Look for a slight apple note in the finish!

PAIRINGS:
- Fish & Chips
- Goat cheese
- Cobb Salad
- Cheesecake

STATS	
ABV:	6.6%
IBU:	54
OG:	13.8°Plato
FG:	1.9°Plato

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

STORY:
One of the brewer's main tasks is to select and control a fermentation temperature that will cater to the selected yeast strain. In this side-by-side tasting, the beers have both been fermented at 20°C or 68°F. This temperature will yield proper cell function for a healthy fermentation and a tasty end product. Using two of our cleanest, most hardy American ale strains - WLP001 California Ale Yeast and WLP090 San Diego Super Ale Yeast - the result is a delicious hop-forward West Coast IPA

YEAST:
WLP090 San Diego Super Ale Yeast

HOPS:
Citra - Boil 60min. (19 IBUs)
Nelson Sauvin - Boil 60min. (19 IBUs)
Simcoe - Boil 60min. (21 IBUs)
Cascade - Boil 15min. (2 IBUs)
Cascade Boil 10min. (1.5 IBUs)
Cascade Boil 5min. (1 IBU)
Citra - Day 3 Dry Hop
Nelson Sauvin - Day 3 Dry Hop
Simcoe - Day 3 Dry Hop

MALT:
Pale Malt (81.5%)
Vienna Malt (10.5%)
Caramel Malt 60L (5%)
White Wheat Malt (3%)

WHITE LABS®

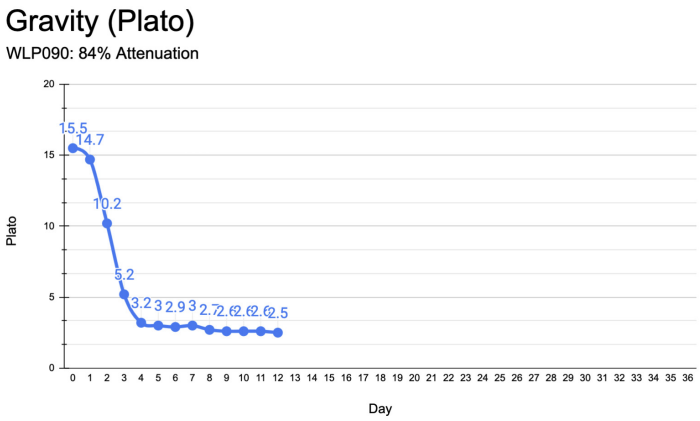
Advancing Fermentation. Cultivating Community.

20°C IPA

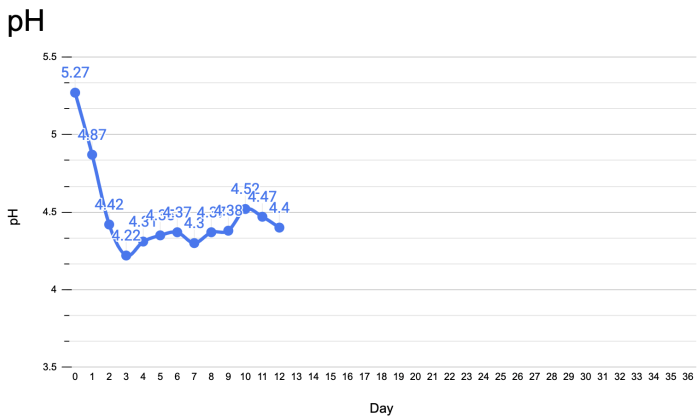
WLP090

BATCH: 254

	WLP090
Starting Gravity	**15.5°Plato**
24 Hours	**14.7°Plato**
48 Hours	**10.2°Plato**
Final Gravity	**2.5°Plato**



	WLP090
Diacetyl as-is	**22 ppm**
Diacetyl total	**57 ppm**
Acetaldehyde	**4.4 ppm**
Ethyl acetate	**29 ppm**
Isoamyl acetate	**0.5 ppm**



FERMENTATION PROFILE:

- Pitch yeast at 68°F (20°C)
- At terminal gravity crash to 59°F (15°C) for dry-hop and hold for 4 days
- Raise temperature to 68°F (20°C) for VDK (Diacetyl)
- Crash temperature to 34°F (1°C) for conditioning