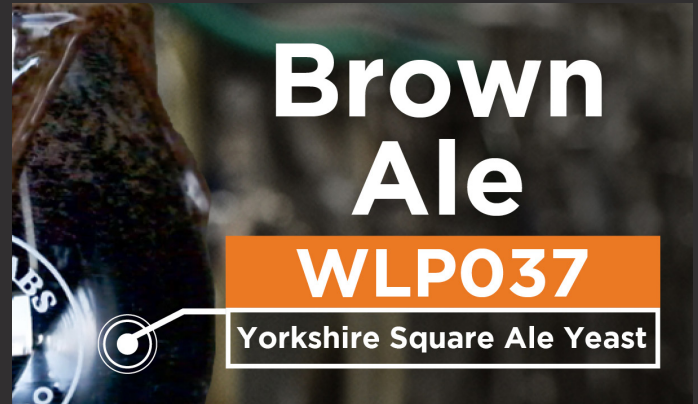
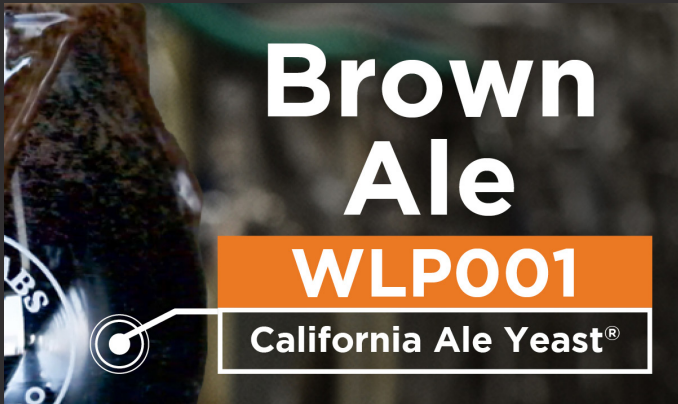


SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

Our Nut Brown Ale is an easy drinking, malt forward beer with a warming body for the nice winter weather. Ideally, let the beer warm up to 40-42 Fahrenheit before drinking to let the roasty and fruity notes come to fruition.



WLP001 California Ale Yeast® is the definition of a classic both malty and hoppy beers. We chose this strain for its tried and true ability to balance toasty malt character. Easily pitched inline by using our new PurePitch Next Generation packaging and Aseptic Transfer System.

TASTING NOTES:

Dried Fruit | Caramelized Brown Sugar | Nutty

PAIRINGS:

Panzanella Salad, Pepperoni Pizza, Double Cheeseburger

STATS	
ABV:	5.4%
IBU:	30.5
OG:	1.051
FG:	1.009

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

Our special vault strain of WLP037 Yorkshire Square Ale Yeast adds malt character and balance to this seasonal brown ale.

TASTING NOTES:

Bruised Apple | Bready | Toffee

PAIRINGS:

Panzanella Salad, Adobo Fries, Sausage Pizza

STATS	
ABV:	5.2%
IBU:	31
OG:	1.051
FG:	1.010

Brown Ale

WHITE LABS BREWING CO.



YEAST:

WLP001 California Ale Yeast® or
WLP037 Yorkshire Square Ale Yeast



MALT:

Pale Malt (69.9%)
Flaked Oats (15.0%)
Aromatic Malt (6.2%)
Midnight Wheat (2.7%)
Caramel 80L (6.2%)



HOPS:

BOIL	
Warrior	60 min
Chinook	15 min

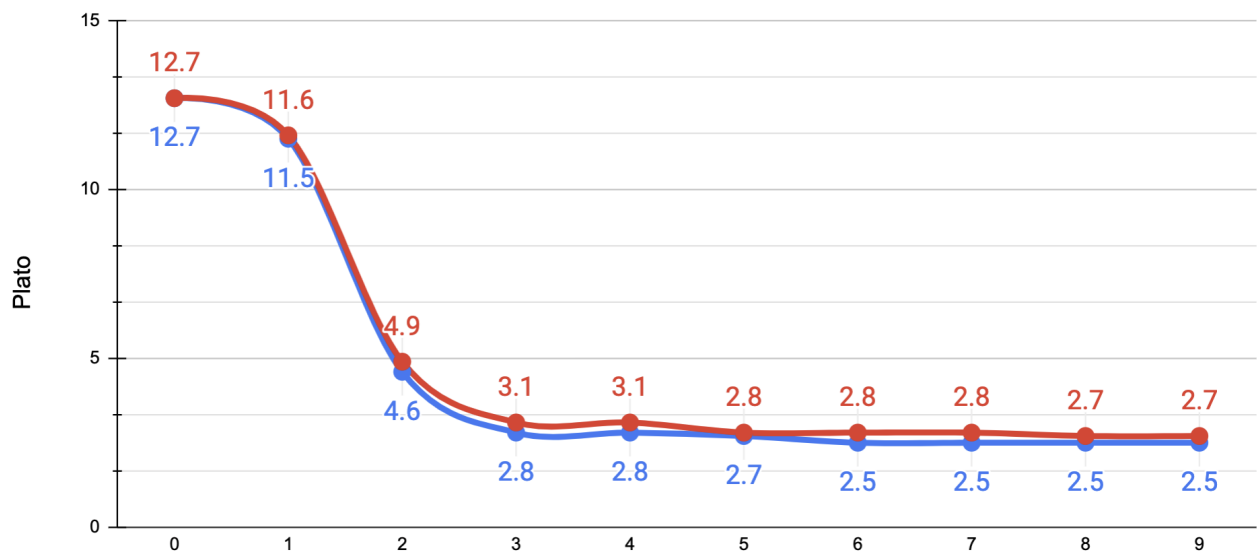


OTHER:

Servomyces
Clarity Ferm

Gravity (Plato)

● WLP001 California Ale Yeast PPNG ● WLP037 Yorkshire Square Ale Yeast



	WLP001	WLP037
App. Attenuation (%):	81.33	78.06
Starting pH:	5.16	5.16
Final pH:	4.33	4.38
Ferm Temp (°C)	20	19
Ferm Temp (°F)	68	66

	WLP001	WLP037
Diacetyl As-is (ppb):	< 15	< 15
Diacetyl Total (ppb):	< 15	17.13
Gluten (ppm):	< 10	181.73
Acetaldehyde (ppm):	1.27	9.46
Ethyl Acetate (ppm):	10.75	15.32
Isoamyl Acetate (ppm)	0.55	1.04