

# Better Haze Ahead®

WHITE LABS BREWING CO.

## SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

Hazy IPA is a style which showcases the perfect balance between yeast and hops. Known to utilize yeast strains and new-world hops that produce aroma reminiscent of citrus and tropical fruit the two ingredients harmonize into an easy drinking beer suitable for all walks of beer geeks.



WLP066 London Fog Ale Yeast contributes a soft mouthfeel along with citrus-like esters while accentuating hop character.

### TASTING NOTES:

Pineapple | Mango | Resinous

### PAIRINGS:

CHECK OUT OUR MENU

Bianca Rapani Pizza, Hot Chicken Sandwich, Chicken Wings

STATS	
ABV:	6.9%
IBU:	63
OG:	15.1
FG:	1.008

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



WLP518 Opshaug Kveik ale yeast is fermented at a higher fermentation temperature which promotes prominent tropical aromas and a dry finish.

### TASTING NOTES:

Orange | Cantaloupe | Coconut

### PAIRINGS:

CHECK OUT OUR MENU

Panzanella, Pork Belly Sandwich, Squash Ragoons

STATS	
ABV:	6.6%
IBU:	58
OG:	15.1
FG:	1.009

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## YEAST:

WLP066 London Fog Ale Yeast or  
WLP518 Opshaug Kveik Ale Yeast



## MALT:

Pale Malt (73%)  
Flaked Oats (7.9%)  
Carapils (7.95%)



## HOPS:

BOIL
Warrior 60 min
Citra 5 min
Mosaic 5 min

WHIRLPOOL
Citra 20 min
Mosaic 20 min

DRY HOP
Citra
Mosaic

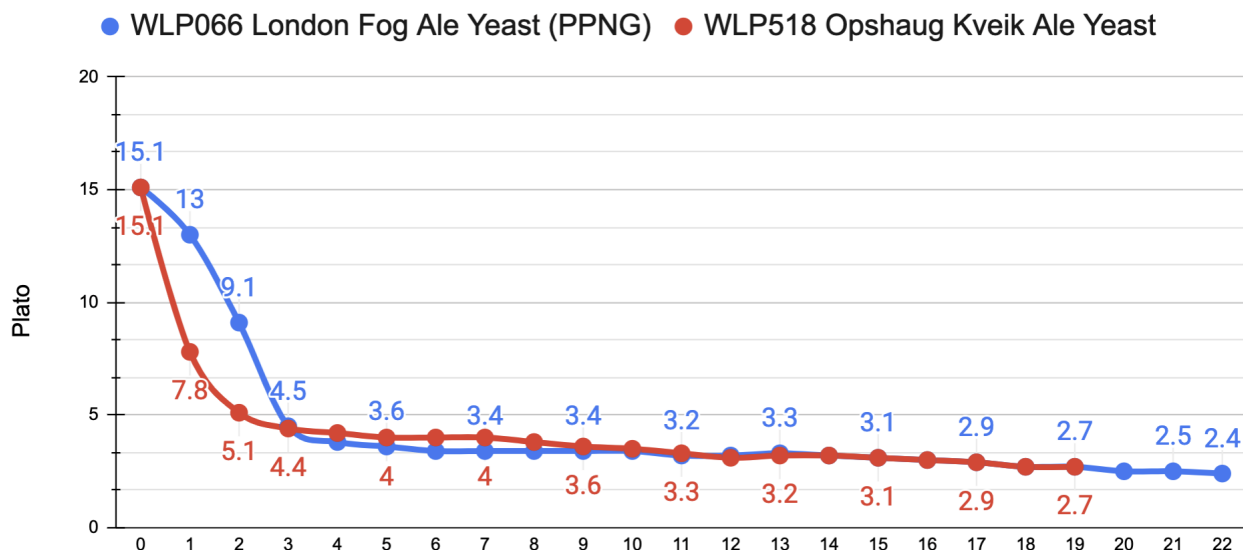


## OTHER:

Servomyces  
Clarity Ferm

## Gravity (Plato)

WLP066 London Fog Ale Yeast (PPNG)



	WLP066	WLP518
App. Attenuation (%):	86.17	84.57
Starting pH:	5.13	5.13
Final pH:	4.83	4.58
Ferm Temp (°C)	19-21	25
Ferm Temp (°F)	66-70	77

	WLP066	WLP518
Diacetyl As-is (ppb):	< 15	< 15
Diacetyl Total (ppb):	40.1	< 15
Gluten (ppm):	61.39	36.5
Acetaldehyde (ppm):	7.79	10.53
Ethyl Acetate (ppm):	36.28	34.97
Isoamyl Acetate (ppm)	0.39	0.5