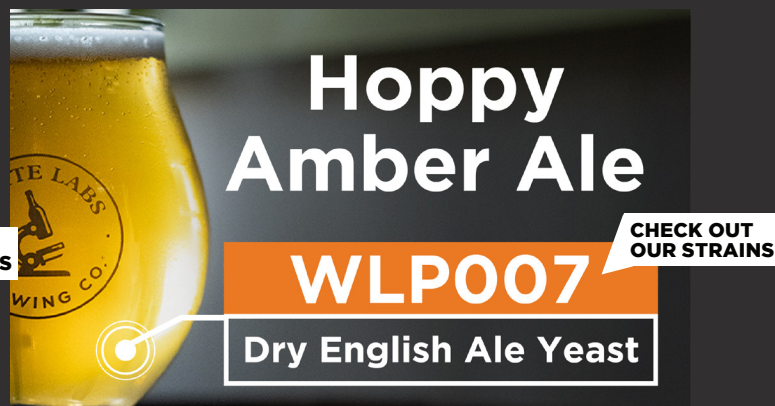
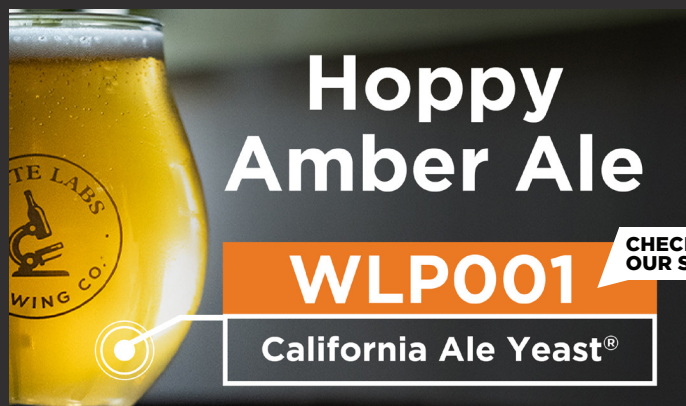


Hoppy Amber Ale

WHITE LABS BREWING CO.

SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

Our San Diego Hoppy Amber takes inspiration on combining the maltiness and sweetness of a traditional amber ale with highly aromatic hops of Simcoe, Nelson Sauvin, and Mosaic to create a drinkable ale that pairs well with almost anything!



California Ale Yeast is the definition of a classic for a hoppy west coast-style beer. We chose this strain for its tried and true ability to allow hoppy aromatics and bitterness to shine. Easily pitched inline by using our new **PurePitch® Next Generation** packaging and **Aseptic Transfer System**.

TASTING NOTES:

Peach | Apricot | Citrus

GLASSWARE:

Nonic or Shaker Pint

PAIRINGS:

CHECK OUT OUR MENU

Double Cheeseburger, Fish Tacos

STATS	
ABV (%):	5.7%
IBU (ppm):	45.5
OG/Plato:	1.053/13.2°P
FG/Plato:	1.010/2.6°P

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

This strain has become a go-to house strain for American breweries due to its clean profile and high attenuation. It's an ideal strain for American and English hoppy beers as well as malty ambers, porters, and brown ales. Easily pitched inline by using our new **PurePitch® Next Generation** packaging and **Aseptic Transfer System**.

TASTING NOTES:

Grapefruit | Brown Sugar | Cereal

GLASSWARE:

Nonic or Shaker Pint

PAIRINGS:

CHECK OUT OUR MENU

Fire Roasted Carrots, Squash Rangoon, Pork Belly Sandwich

STATS	
ABV (%):	5.6%
IBU (ppm):	53.5
OG/Plato:	1.053/13.2°P
FG/Plato:	1.011/2.8°P

Hoppy Amber Ale

WHITE LABS BREWING CO.



YEAST:

WLP001 California Ale Yeast® or WLP007 Dry English Ale Strain



MALT:

Pale Malt (81.2%)
Aromatic Munich Malt 20L (16.2%)
Chocolate Malt (2.6%)



HOPS:

WHIRLPOOL	DRY HOP
Simcoe 60 min	Simcoe
Nelson Sauvin 60 min	Nelson Sauvin
Mosaic 60 min	Mosaic

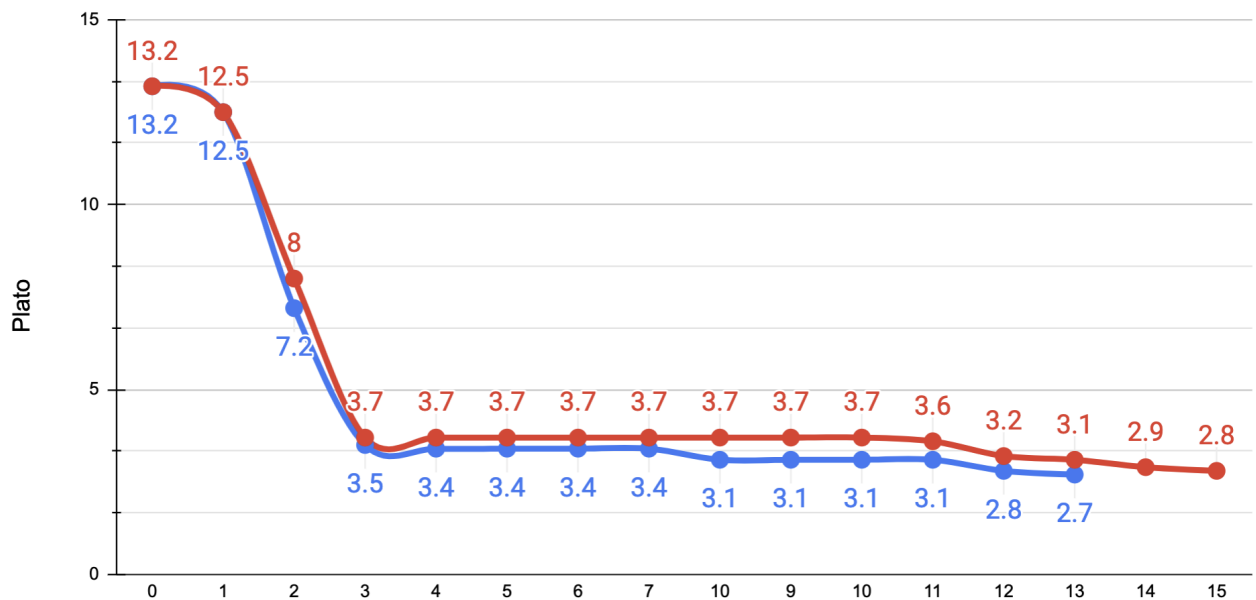


OTHER:

[Servomyces](#)

Gravity (Plato)

● WLP001 California Ale Yeast ● WLP007 Dry English Ale Yeast



	WLP001	WLP007
App. Attenuation (%):	80.07	77.96
Starting pH:	5.08	5.08
Final pH:	4.59	4.65
Ferm Temp (°C)	19-22	19-22
Ferm Temp (°F)	66-72	66-72

	WLP001	WLP007
Diacetyl As-is (ppb):	15.5	26
Diacetyl Total (ppb):	34.7	56.5
Gluten (ppm):	72.3	98.1
Acetaldehyde (ppm):	1.9	3
Ethyl Acetate (ppm):	16.48	21.24
Isoamyl Acetate (ppm)	0.46	0.61