

West Coast IPA

WHITE LABS BREWING CO.

SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

A true West Coast, Sunshine, and San Diego-inspired West Coast IPA! A sessionable beer utilizing a 2-row base with heaps and heaps of *Falconers Flight* and *Chinooks hops*. Bask in the sun with this crisp, dank, IPA!



WLP001 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.

TASTING NOTES:

Citrus | Woody | Clean

GLASSWARE:

IPA Glass

PAIRINGS:

CHECK OUT OUR MENU

Street Tacos, Hawaiian Pizza

STATS	
ABV:	5.9%
IBU:	65.5
OG:	1.057
FG:	1.012

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



WLP090 San Diego Super Ale Yeast is known for producing clean fermentations accentuating subtle characters from hops and malt. This beer is no exception with a clean bitterness and underlying fruit-like hoppy character.

TASTING NOTES:

Grassy | Resin | Citrus

GLASSWARE:

IPA Glass

PAIRINGS:

CHECK OUT OUR MENU

Pepperoni Pizza, Burrata Toast

STATS	
ABV:	5.9%
IBU:	65
OG:	1.057
FG:	1.012

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YEAST:

WLP001 California Ale Yeast* or
WLP090 San Diego Super Ale Yeast



MALT:

Pale Malt (100%)



HOPS:

WHIRLPOOL	DRY HOP
Falconer's Flight	Falconer's Flight
Chinook	Chinook

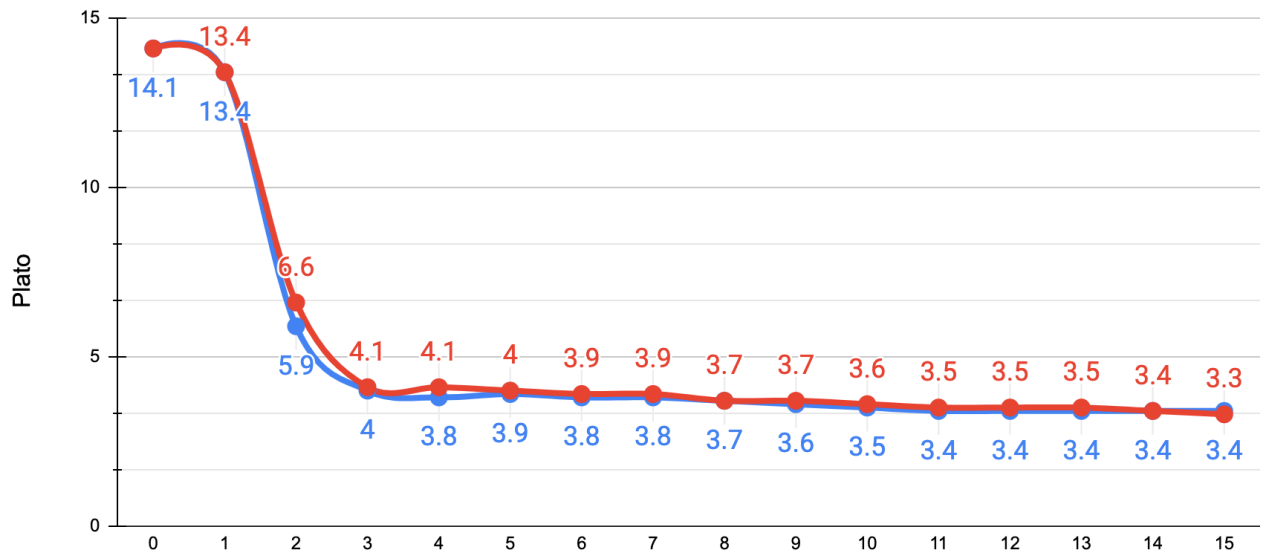


OTHER:

Servomyces
Clarity Ferm

Gravity (Plato)

● WLP001 California Ale Yeast ● WLP090 San Diego Super Ale Yeast



	WLP001	WLP090
App. Attenuation (%):	78.04	78.04
Starting pH:	5.4	5.4
Final pH:	4.5	4.5
Ferm Temp (°C)	20-23	20-23
Ferm Temp (°F)	68-73	68-73

	WLP001	WLP090
Diacetyl As-is (ppb):	25.2	19.5
Diacetyl Total (ppb):	45.5	41.5
Gluten (ppm):	< 10	< 10
Acetaldehyde (ppm):	11.0	5.3
Ethyl Acetate (ppm):	11.6	15.3
Isoamyl Acetate (ppm)	0.3	0.3