

Pink Boots Hazy Pale Ale

SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

In celebration of women history month, this sessionable hazy is a citrus, tropical, fruit-forward, juicy bomb with a slight bitterness to balance out the sweet for easy drinking.

This beer is brewed with Pink Boots Hop Blend from Yakima Chief and is a collaboration with our local chapters from here in San Diego and our sister county, Orange County.

Pink Boots Collaboration Brew Day® (CBD) is an international celebration of women in the alcoholic and fermentable beverage industry. Each year, teams brew beer in participation of Collaboration Brew Day to help raise funds for Pink Boots scholarships that support our mission assist, inspire, and encourage the professional development and education of women in our industry. Collaboration Brew Day is a movement that recognizes the impact women have on our industry.



CHECK OUT OUR STRAINS



Pink Boots Hazy Pale Ale

WLP090

San Diego Super Ale Yeast

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:

Strawberry | Bubblegum | Doughy

GLASSWARE:

IPA Glass

PAIRINGS:


California Cheese Board, Bianca Spinach Pizza

CHECK OUT OUR MENU

STATS	
ABV(%):	5.4
IBU(ppm):	40
OG/Plato:	1.050/12.4P
FG/Plato:	1.008/2.1P

ABV (alcohol by volume)
IBU (international bitterness units)

CHECK OUT OUR STRAINS



Pink Boots Hazy Pale Ale

WLP644

Saccharomyces brux-like Trois

A unique Belgian Saccharomyces strain, WLP644 Saccharomyces brux-like Trois performs just like a wild Brettanomyces strain. A slow fermenter, this strain really shines with the hops, producing tropical and stone fruit flavors and aromas to compliment the hops.

TASTING NOTES:

Lemon-lime | Mango | Rose

GLASSWARE:

IPA Glass

PAIRINGS:

SD Carnitas Tacos, Hot Chicken Sandwich

CHECK OUT OUR MENU

STATS	
ABV(%):	5.0
IBU(ppm):	52
OG/Plato:	1.050/12.4P
FG/Plato:	1.010/2.7P

OG (original gravity)
FG (final gravity)

Pink Boots Hazy Pale Ale

WHITE LABS BREWING CO.



YEAST:

WLP090 Super San Diego Ale Yeast or
WLP644 Saccharomyces brux-like Trois



HOP BLEND:

Pink Boot hop blend is selected specifically by Pink Boots Society members throughout the country and internationally each year during harvest time and Yakima Chief donates \$3 of every pound sold to Pink Boots Society National which is used to fund scholarships to women and non-binary persons that work within the fermentation beverage industry.

Idaho Gem (20%), HBC 630 (20%), Talus (20%), Triumph (10%), Loral (10%)



MALT:

Pale Malt (61.4%)
White Wheat (20%)
Flaked Oats (9.3%)
Flaked Wheat (9.3%)

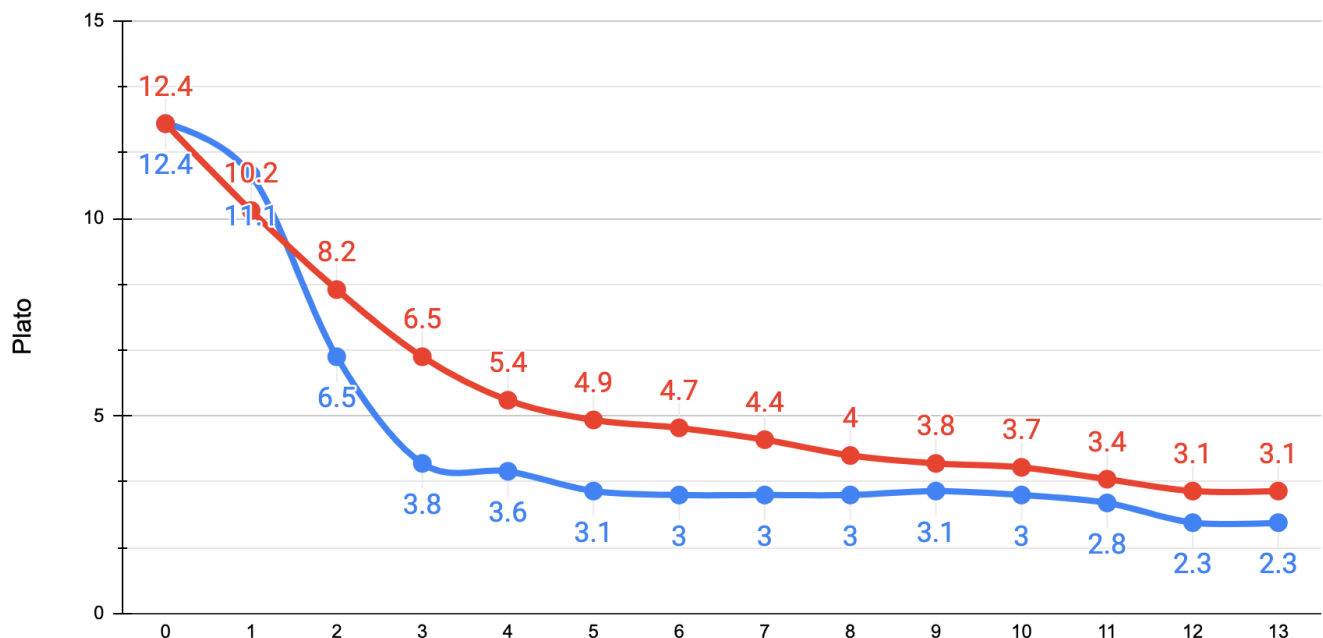


OTHER:

[Servomyces](#)
[Clarity Ferm](#)
Rice Hulls

Gravity (Plato)

● WLP090 San Diego Super Yeast Ale ● WLP644 Saccharomyces brux-like Trois



	WLP090	WLP644
App. Attenuation (%):	83.2	78.0
Starting pH:	5.4	5.4
Final pH:	4.7	4.5
Ferm Temp (°C)	19	21
Ferm Temp (°F)	66	70