

Better Haze Ahead®

WHITE LABS BREWING CO.

SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

Hazy IPA is a style that 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.

Using traditional Norwegian Yeast, we were able to ferment at higher temperatures at 90°F (32°C) finishing fermentation within a week, while maintaining a clean profile to let the aromatic hops of a Hazy IPA shine!



With the help from our friend Lars Marius Garshol, WLP518 Opshaug Kveik Ale Yeast was isolated from a mixed culture that belonged to Harald Opshaug, a farmhouse brewer in Stranda, Norway. It is a clean fermenting yeast.

TASTING NOTES:

Orange | Pineapple | Peach

GLASSWARE:

IPA Glass

PAIRINGS:

Hawaiian Pizza, Adobo Fries

STATS	
ABV(%):	6.9
IBU(ppm):	69
OG/Plato:	1.061/15.0P
FG/Plato:	1.008/2.0P

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

WLP521 Hornindal Kveik Ale yeast was shared with the world by Terje Raftevoll from Hornindal, Norway. It produces an intense tropical flavor and aroma with notes of fresh tangerine, mango, and pineapple, ideal to be used with fruit-forward hops.

TASTING NOTES:

Apricot | Tangerine

GLASSWARE:

IPA Glass

PAIRINGS:

Bianca Funghi Pizza, Fire Roasted Broccolini

STATS	
ABV(%):	7.0
IBU(ppm):	67.5
OG/Plato:	1.061/15.0P
FG/Plato:	1.007/1.9P

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YEAST:

WLP518 Opshaug Kveik Ale Yeast or
WLP521 Hornidal Kveik Ale Yeast



MALT:

Pale Malt (83.4%)
Best Red X Malt (3.3%)
Flaked Oats (6.6%)
Golden Naked Oats (6.6%)



HOPS:

BOIL
Warrior 60 min
Citra 5 min
Mosaic 5 min

WHIRLPOOL
Citra
Mosaic

DRY HOP
Citra
Mosaic

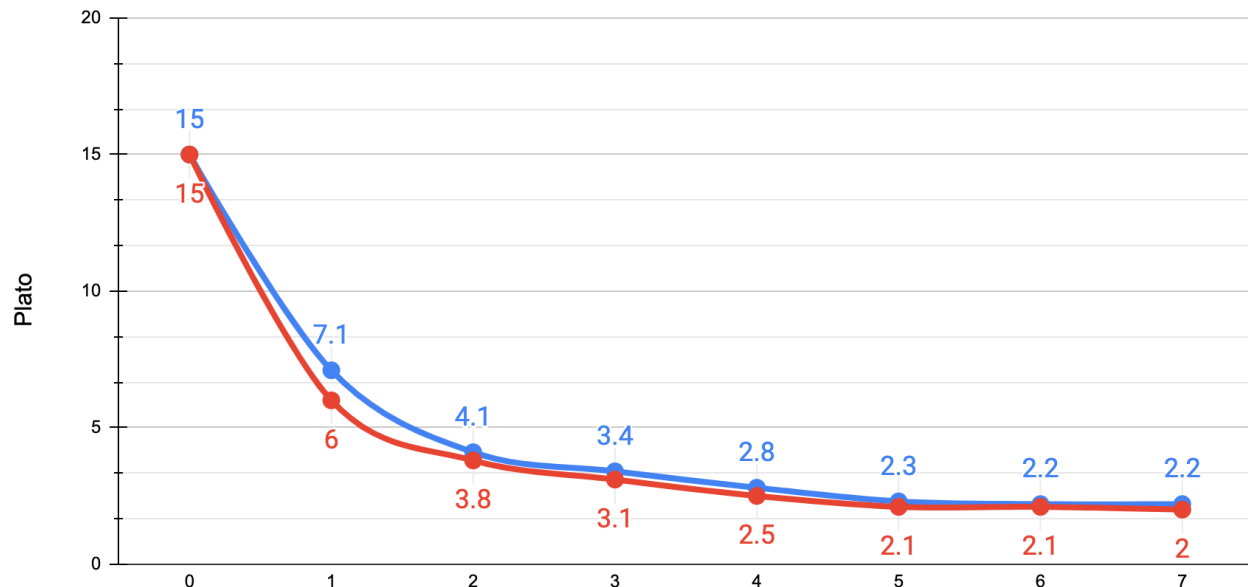


OTHER:

Servomyces
Clarity Ferm
Rice Hulls

Gravity (Plato)

- WLP518-Opshaug Kveik Ale
- WLP521-Hornindal Kveik Ale



	WLP518	WLP521
App. Attenuation (%):	86.7	87.0
Starting pH:	5.2	5.2
Final pH:	4.7	4.8
Ferm Temp (°C)	32	32
Ferm Temp (°F)	90	90

	WLP518	WLP521
Diacetyl As-is (ppb):	< 15	< 15
Diacetyl Total (ppb):	30.0	28.1
Gluten (ppm):	20	< 20