

## SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

One of the brewer's main tasks is to select and control a fermentation temperature that will cater to the selected yeast strain. In this side-by-side tasting, the beers have both been fermented at 20° C or 68°F. This temperature will yield proper cell function for a healthy fermentation and a tasty end product.



WLP001 California Ale Yeast® is the first to be offered by White Labs and is known for its clean flavors and hardy fermentations. Look for the emphasis on hop aroma and flavor along with a nice, soft bitter finish.

### TASTING NOTES:

Melon | Candied Lemon | Guava

### GLASSWARE:

IPA Glass

### PAIRINGS:

Petite Insalata, Bianca Funghi

STATS	
ABV(%):	6.6
IBU(ppm):	60
SRM:	22.5
OG/Plato:	1.060/14.8P
FG/Plato:	1.009/2.4P

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

Researching and Developing for a new experimental strain. Try it for yourself and be on the lookout for its release!

### TASTING NOTES:

Kiwi | Strawberry | Red Apple

### GLASSWARE:

IPA Glass

### PAIRINGS:

Hot Chicken Sandwich, Street Tacos

STATS	
ABV(%):	6.5
IBU(ppm):	61.5
SRM:	16.9
OG/Plato:	1.060/14.8P
FG/Plato:	1.010/2.7P

OG (original gravity)  
FG (final gravity)

# 20°C IPA

WHITE LABS BREWING CO.



## YEAST:

WLP001 California Ale Yeast® or Experimental Yeast



## MALT:

Pale Malt (76.9%)  
White Wheat (23.1%)



## HOPS:

BOIL
Falconers Flight 10 min
Citra 5 min

WHIRLPOOL
Nelson Sauvin
Simcoe

DRY HOP
Nelson Sauvin
Cascade
Mosaic

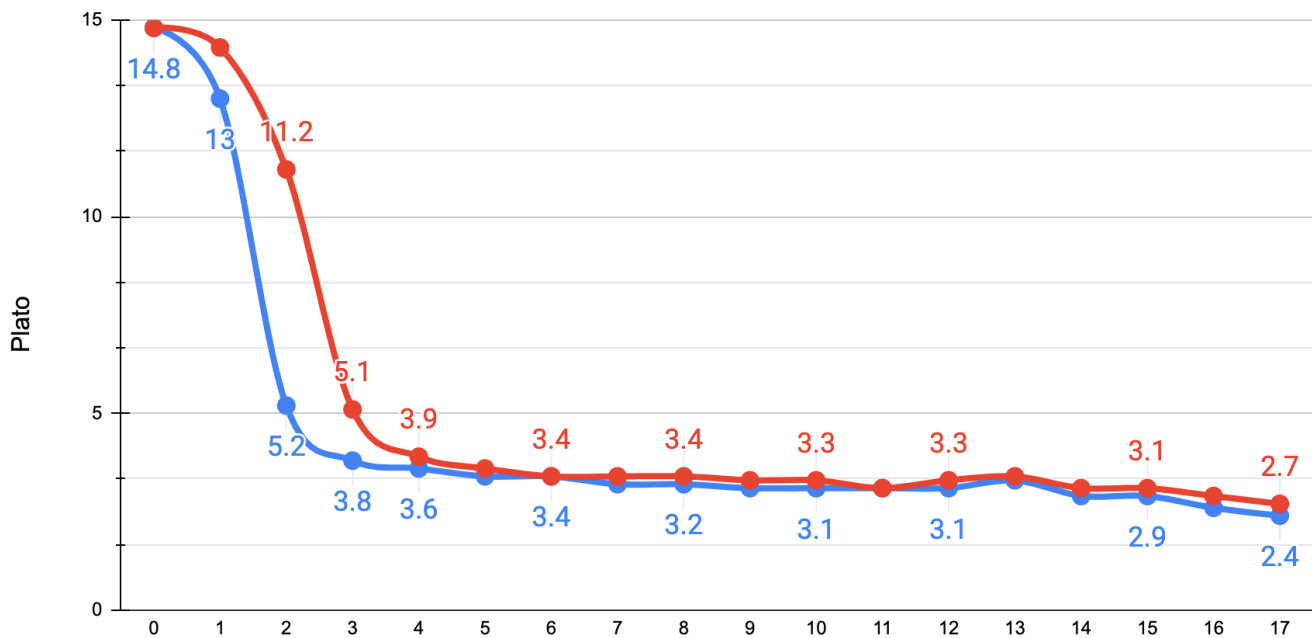


## OTHER:

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

## Gravity (Plato)

● PPNG - WLP001 California Ale Yeast ● Experimental Strain



	WLP001	R&D
App. Attenuation (%):	83.4	81.7
Starting pH:	5.33	5.33
Final pH:	4.9	4.9
Ferm Temp (°C)	20-22	20-22
Ferm Temp (°F)	68-72	68-72

	WLP001	R&D
Gluten (ppm):	31.9	< 20
Acetaldehyde (ppm):	16.6	21.8
Ethyl Acetate (ppm):	16.7	19.9
Isoamyl Acetate (ppm)	0.4	0.7