

21°C Hazy IPA

WHITE LABS BREWING CO.

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 21° C or 70°F. This temperature will yield proper cell function for a healthy fermentation and a tasty end product.



WLP067 Coastal Haze Ale yeast blend of our favorite New England-style IPA strains is great for producing dry, yet juicy beers. The mango and pineapple characteristics will lend to added drinkability.

TASTING NOTES:

Mango | Papaya | Orange

GLASSWARE:

IPA Glass

PAIRINGS:

Pepperoni Pizza, Adobo Fries

| STATS | |
|-----------|-------------|
| ABV(%): | 6.3 |
| IBU(ppm): | 68 |
| SRM: | 27.2 |
| OG/Plato: | 1.063/15.4P |
| FG/Plato: | 1.014/3.6P |

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

WLP091 Best Coast Hazy Ale Yeast blend accentuates hop aroma reminiscent of fresh citrus and tropical fruit.

This blend uses only non-diastatic strains(STA1-) leading to easier use and maintenance for brewers!

TASTING NOTES:

Tropical | Grapefruit | Melon

GLASSWARE:

IPA Glass

PAIRINGS:

Hot Chicken Sandwich,
Margherita Pizza

| STATS | |
|-----------|-------------|
| ABV(%): | 6.5 |
| IBU(ppm): | 68 |
| SRM: | 28 |
| OG/Plato: | 1.063/15.4P |
| FG/Plato: | 1.013/3.4P |

OG (original gravity)
FG (final gravity)

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YEAST:

WLP067 Coastal Haze Ale Yeast Blend or
WLP091 Best Coast Hazy Ale Yeast



MALT:

Pale Malt (71.0%)
White Wheat (19.7%)
Flaked Oats (9.3%)



HOPS:

| BOIL |
|---------|
| Warrior |

| WHIRLPOOL |
|-----------|
| Simcoe |
| Citra |

| DRY HOP |
|---------------|
| Mosaic |
| Nelson Sauvin |
| Citra |

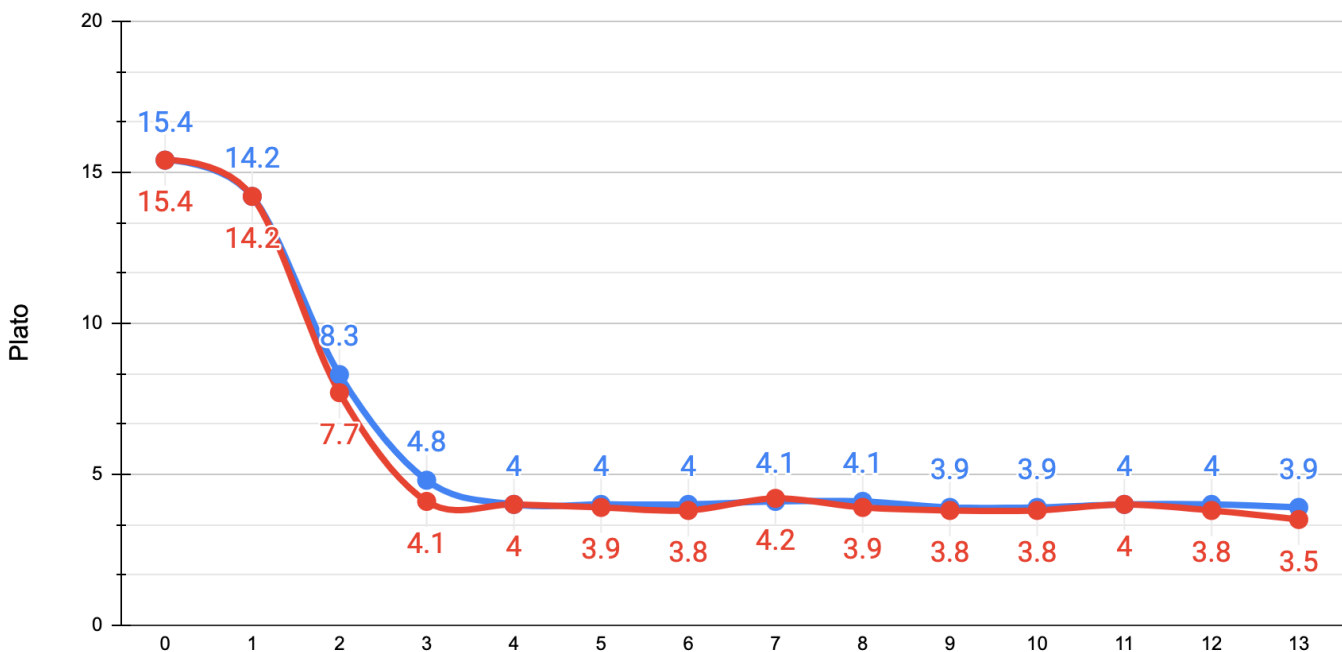


OTHER:

Servomyces
Clarity Ferm

Gravity (Plato)

● WLP067 Coastal Haze Ale Yeast Blend ● WLP091 Best Coast Hazy Ale Yeast Blend



| | WLP067 | WLP091 |
|-----------------------|--------|--------|
| App. Attenuation (%): | 76.4 | 78 |
| Starting pH: | 5.3 | 5.3 |
| Final pH: | 4.6 | 4.6 |
| Ferm Temp (°C) | 19-25 | 19-25 |
| Ferm Temp (°F) | 66-77 | 66-77 |