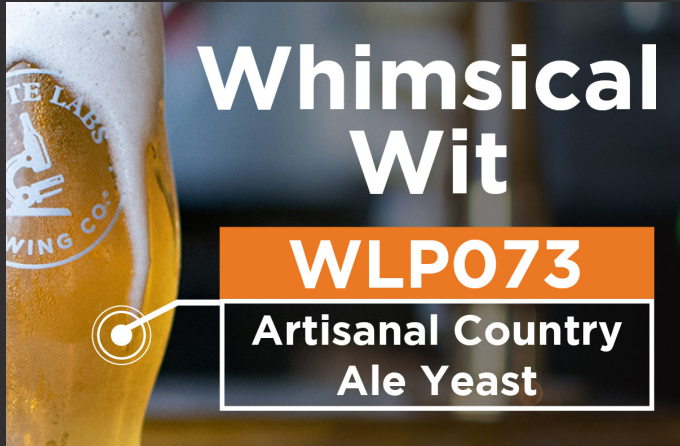


Whimsical Wit

WHITE LABS BREWING CO.

SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

A crisp fruity springtime beer. Witbier can be translated to white beer usually brewed with unmalted wheat. It's familiar hazy appearance is due to specific yeast strains binding with wheat proteins. Coming with aromas of honey and sweet bread, this beer is quite refreshing!



A classic Bière de Garde strain, it produces slight esters and mild phenols, while preserving the sweet aromatics from the malt bill. This strain fully attenuates, leaving the beer with a crisp, dry finish.

TASTING NOTES:

Orange Zest | Lemon | Tart

GLASSWARE:

IPA Glass

PAIRINGS:

Chicken Wings, Hawaiian Pizza

STATS	
ABV(%):	5.4
IBU(BU):	37
SRM:	15.2
OG/Plato:	1.047/11.6P
FG/Plato:	1.005/1.3P

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



A fairly clean strain with medium intensity and spice-like phenol production. This strain is ideal for witbiers or Belgian table beers.

TASTING NOTES:

Banana | Clove | Bready

GLASSWARE:

IPA Glass

PAIRINGS:

Petite ensalada, California Cheese Board

STATS	
ABV(%):	5.2
IBU(BU):	46.5
SRM:	19.5
OG/Plato:	1.047/11.6P
FG/Plato:	1.006/1.7P

OG (original gravity)
FG (final gravity)

Whimsical Wit

WHITE LABS BREWING CO.



YEAST:

WLP073 Artisanal Country Ale Yeast or
WLP410 Belgian Wit II Ale Yeast



MALT:

White Wheat (50.8%)
Pale Malt (40.7%)
Acidulated Malt (4.5%)
American Honey Malt (4.1%)



HOPS:

BOIL
Amarillo

WHIRLPOOL
Amarillo

DRY HOP
Amarillo
Eukanot

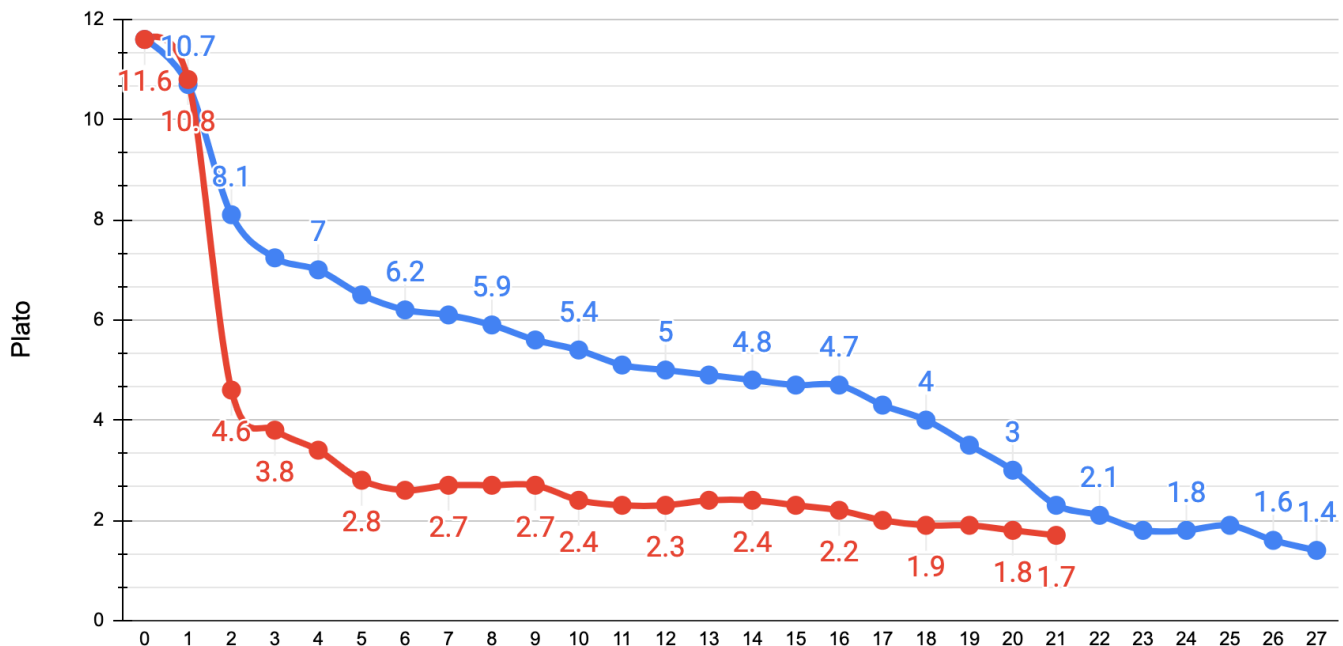


OTHER:

Servomyces
Clarity Ferm
Rice Hulls

Gravity (Plato)

● WLP073 Artisanal Country Ale Yeast ● WLP410 Belgian Wit II Ale Yeast



	WLP073	WLP410
App. Attenuation (%):	88.8	85.5
Starting pH:	5.1	5.1
Final pH:	4.4	4.5
Ferm Temp (°C)	20-24	20-24
Ferm Temp (°F)	68-75	68-75