

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.



WLP066 London Fog Ale Yeast contributes a soft mouthfeel along with citrus-like esters while accentuating hop character.

TASTING NOTES:

Pineapple | Mango | Resinous

GLASSWARE:

IPA Glass

PAIRINGS:

Hot Chicken Sandwich, Chicken Wings

STATS	
ABV(%):	6.2
IBU(BU):	63.5
SRM:	24.5
OG/Plato:	1.062/15.3P
FG/Plato:	1.014/3.6P

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

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.

Using traditional Norweigan 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!

TASTING NOTES:

Orange | Pineapple | Peach

GLASSWARE:

IPA Glass

PAIRINGS:

Hawaiian Pizza, Adobe Fries

STATS	
ABV(%):	6.6
IBU(BU):	65.5
SRM:	28.5
OG/Plato:	1.062/15.3P
FG/Plato:	1.011/2.9P

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YEAST:

WLP066 London Fog Ale Yeast or
WLP518 Opshaug Kveik Ale Yeast



MALT:

Pale Malt (83.4%)
Red Flaked Wheat (6.6%)
Flaked Oats (6.6%)
Carapils (3.3%)



HOPS:

BOIL
Warrior
Citra
Mosaic

WHIRLPOOL
Citra
Mosaic

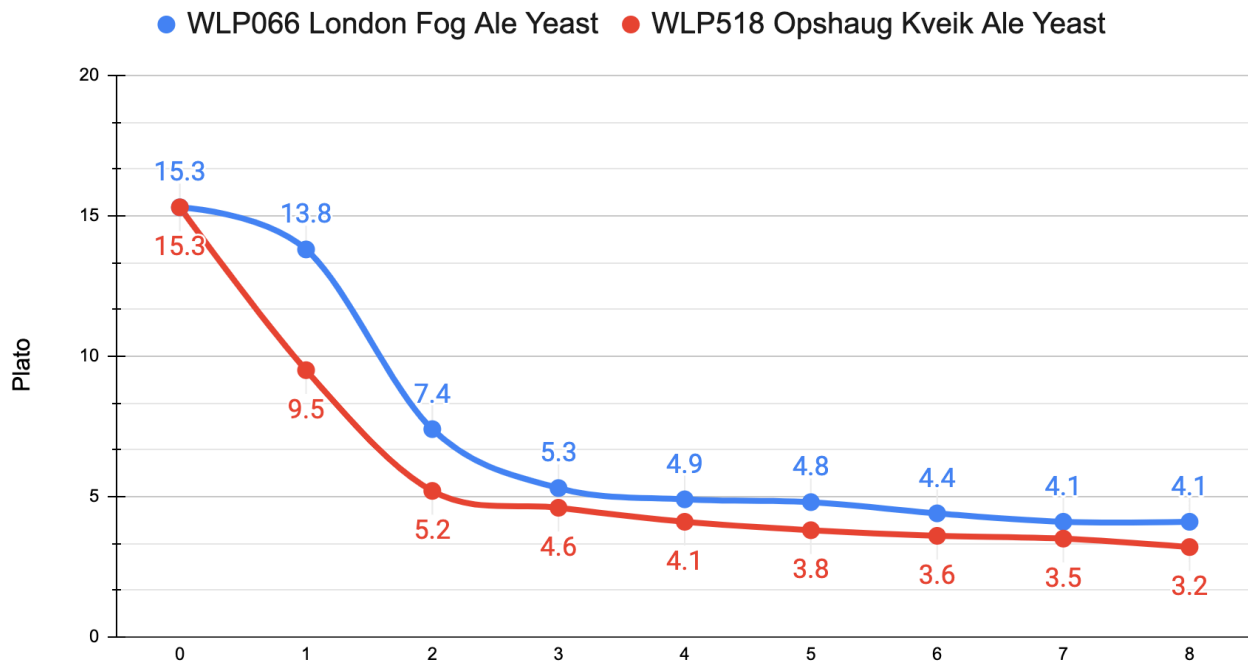
DRY HOP
Citra
Mosaic



OTHER:

Servomyces
Clarity Ferm

Gravity (Plato)



	WLP066	WLP518
App. Attenuation (%):	75.8	80.9
Starting pH:	5.2	5.2
Final pH:	4.6	4.7
Ferm Temp (°C)	19	25
Ferm Temp (°F)	66	77