

# English Pale Ale

WHITE LABS BREWING CO.

## SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

An ode to the British pubs, this easy-drinking English pale ale has subtle hop bitterness that compliments the fruity esters given off by the yeast.



This strain has become a go-to house strain for American breweries due to its clean profile and high attenuation. It's an ideal strain for American and English hoppy beers as well as malty ambers, porters and brown ales.

### TASTING NOTES:

Lemon Juice | Buckwheat Honey | Clove

### PAIRINGS:

Fire Roasted Broccoli, Bianca Funghi Pizza

STATS	
ABV(%):	5.4
IBU(BU):	45
SRM:	20.8
OG/Plato:	1.051/12.5P
FG/Plato:	1.008/2.1P
Gluten (ppm):	47.8

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

Traditional English single-strain yeast. Produces signature ester characters and does not mask hop flavors. Leaves ales with a slightly sweet malt character.

### TASTING NOTES:

Lemon Rind | Pear | Nutty

### PAIRINGS:

Petite Insalata, Hawaiian Pizza

STATS	
ABV(%):	5.6
IBU(BU):	45.5
SRM:	18.2
OG/Plato:	1.051/12.5P
FG/Plato:	1.006/1.5P
Gluten (ppm):	41.8

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## YEAST:

WLP007 Dry English Ale Yeast or  
WLP033 Klassic Ale Yeast



## MALT:

Pale Malt (82.2%)  
Carapils (8.2%)  
Biscuit Malt (8.2%)  
Midnight Wheat (1.5%)



## HOPS:

BOIL
Warrior
Centennial

WHIRLPOOL
Falconer's Flight

DRY HOP
Simcoe
Centennial

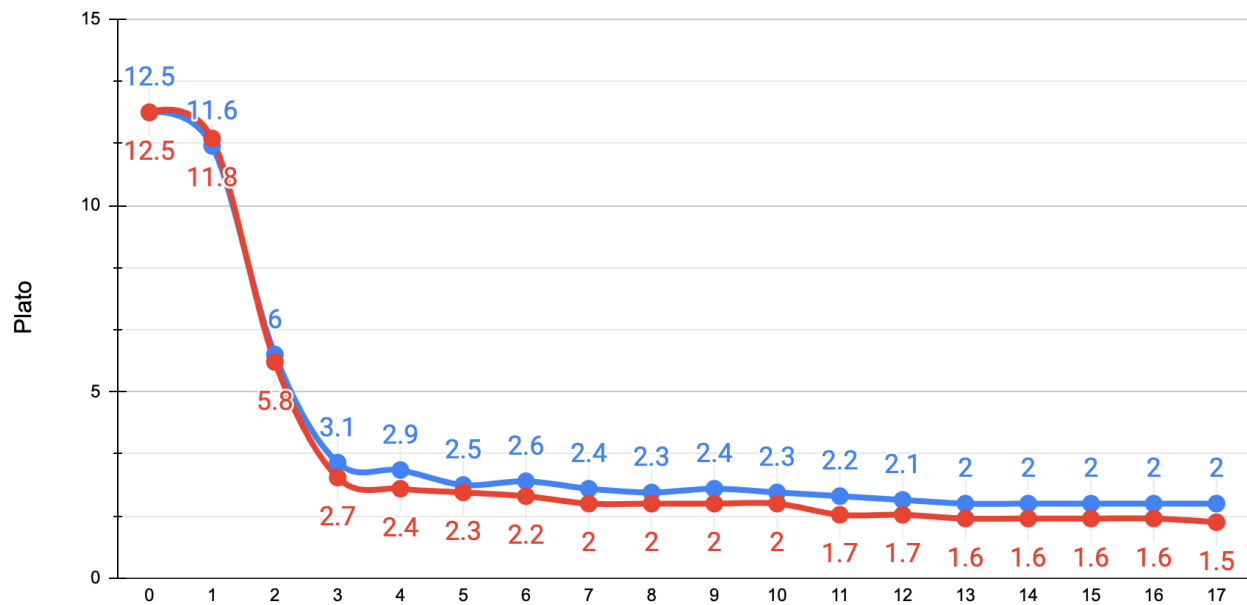


## OTHER:

Servomyces  
Clarity Ferm

## Gravity (Plato)

● WLP007 Dry English Ale Yeast ● WLP033 Klassic Ale Yeast



	WLP007	WLP033
<b>App. Attenuation (%):</b>	<b>82.8</b>	<b>87.3</b>
<b>Starting pH:</b>	<b>5.0</b>	<b>5.0</b>
<b>Final pH:</b>	<b>4.3</b>	<b>4.4</b>
<b>Ferm Temp (°C)</b>	<b>19-21</b>	<b>19-21</b>
<b>Ferm Temp (°F)</b>	<b>66-70</b>	<b>66-70</b>