SDxCPH Session IPA



SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

Our first collaboration, with many more to come! Mikkeller Brewing company also has locations in San Diego and Copenhagen just like us. They love pushing boundaries, just like this session IPA. One of them, being a mixed fermentation compared to only using one strain!



From the Alps of southern Bavaria, this yeast produces a beer that is well balanced between malt and hop character. A play on a IPL, this german bock strain creates a crispness to highlight the pungency of the hops

TASTING NOTES:

Cantalope | Peach | Resin

PAIRINGS:

Bianca Spinaci | Cheese Board

| STATS | | | | |
|---------------|-------------|--|--|--|
| ABV(%): | 4.9 | | | |
| IBU(BU): | 46.0 | | | |
| SRM: | 14.3 | | | |
| OG/Plato: | 1.045/11.1P | | | |
| FG/Plato: | 1.007/1.9P | | | |
| Gluten (ppm): | 43.3 | | | |

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



Our mixed fermentation, highlights our low-alcohol and maltose-negative strain, WLP603 Torulaspora Delbrueckii which was pitched with a healthy amount of fructose rich apple juice. After 20% attenuation, one of our most popular strains WLP028 WLP028 Edinburgh/Scottish Ale Yeast was pitched to complete the fermentation. By doing this mixed fermentation, it allows more complex flavors to be created and meld to form a unique sessionable IPA.

TASTING NOTES: Lemon | Apricot | Pine

PAIRINGS:

Kimchi Fries | Carnitas Tacos

| STATS | | | | |
|---------------|-------------|--|--|--|
| ABV(%): | 6.3 | | | |
| IBU(BU): | 55.5 | | | |
| SRM: | 19.8 | | | |
| OG/Plato: | 1.045/11.1P | | | |
| FG/Plato: | 1.007/1.8P | | | |
| Gluten (ppm): | 65.0 | | | |

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YEAST:

WLP833 German Bock Lager or WLP603 Torulaspora Delbrueckii/ WLP028 Edinburgh/Scottish Ale Yeast



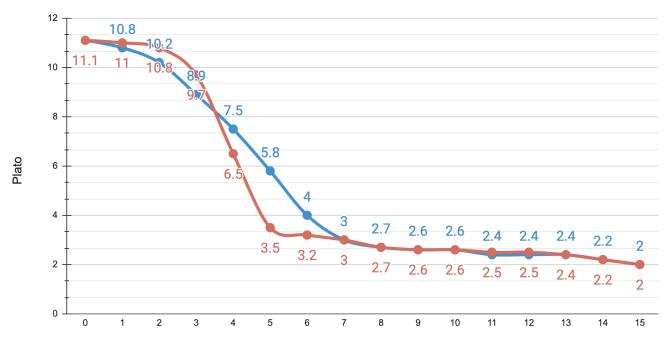
MALT: 2-Row Malt (87.7%) Carafoam (10.9%)



HOPS: OTHER: WHIRLPOOL BOIL **DRY HOP** Apple Juice (Only for Idaho 7 (10 min) WLP603/WLP028) Citra Citra Servomyces Citra (10 min) Simcoe Simcoe **Clarity Ferm** Idaho 7 Idaho 7

Gravity (Plato)

• WLP833 German Bock Lager Yeast • WLP603 Torulaspora Delbrueckii & WLP028 Edinburgh/Scottish Ale Yeast



| | WLP833 | WLP603/WLP028 | | WLP833 | WLP603/WLP028 |
|-----------------------|--------|---------------|-----------------------|--------|---------------|
| App. Attenuation (%): | 83.3 | 86.8 | Diacetyl As-is (ppb): | < 15 | < 15 |
| Starting pH: | 5.1 | 5.1 | Diacetyl Total (ppb): | 26.5 | 30.7 |
| Final pH: | 4.6 | 4.3 | Acetaldehyde (ppm): | 22.2 | 13.9 |
| Ferm Temp (°C) | 10-16 | 19-23 | Ethyl Acetate (ppm): | 23.9 | 33.9 |
| Ferm Temp (°F) | 50-61 | 66-73 | Isoamyl Acetate (ppm) | 1.3 | 1.1 |