

SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

Part wit beer, Part Gruit, Part Sahti. Belgian for "white beer", a Wit has a distinct look due to its use of wheat proteins to look hazy. A gruit was how beers were brewed before the introduction of hops. Using other herbs and spices as the main bittering agent. Sahti is a Finnish farmhouse ale using juniper instead of hops and using unmalted grains.

Taking influences from all 3 styles, this one-of-a-kind beer is brewed with traditional Norwegian Kveik Strains. 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 other additives such as wildflower honey, juniper berries, wormwood, and lemon peel to shine!

WitGruSah with WLP518 Opshaug Kveik Ale/ WLP550 Belgian Ale Yeast

WLP518 was sourced from our friend Lars Marius Garshol, this Kveik strain was isolated from a mixed culture that belonged to Harald Opshaug, a farmhouse brewer in Stranda, Norway.

WLP550 This very expressive strain produces phenol-forward flavors and aromas reminiscent of clove, allspice, and peppercorns.

Pitched at the same time. This mixed fermentation, it allows more complex flavors to be created and meld to form a unique sessionable IPA.

TASTING NOTES:

Honey | Banana | Tart

PAIRINGS:

Bianca Spinaci | Cheese Board

STATS	
ABV(%):	5.6
IBU(BU):	8.5
SRM:	19.1
OG/Plato:	1.062/15.1P
FG/Plato:	1.016/4.2P
Gluten (ppm):	< 20

WitGruSah with WLP520 Sigmund Kveik Ale Yeast

Sigmund is a Kveik strain shared by Sigmund Gjernes from Voss, Norway. Also known as Voss Kveik, this strain can produce earthy-like flavors with a touch of orange peel aromas.

TASTING NOTES:

Grapefruit | Clove | Bready

PAIRINGS:

Hot Chicken Sandwich |
Street Tacos

STATS	
ABV(%):	5.6
IBU(BU):	6.5
SRM:	20.5
OG/Plato:	1.062/15.1P
FG/Plato:	1.017/4.4P
Gluten (ppm):	< 20

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

OG (original gravity)
FG (final gravity)



YEAST:

WLP518 Opshaug Kveik Ale/WLP550 Belgian Ale Yeast or WLP520 Sigmund Kveik Ale Yeast



MALT:

Unmalted Wheat (42.7%)
 2-Row Malt (28.5%)
 Flaked Oats (8.5%)
 Munich Mash (8.5%)
 Vienna Malt (7.1%)
 Rye Flakes (3.3%)



HOPS:

BOIL
 East Kent Goldings
 (20 min)

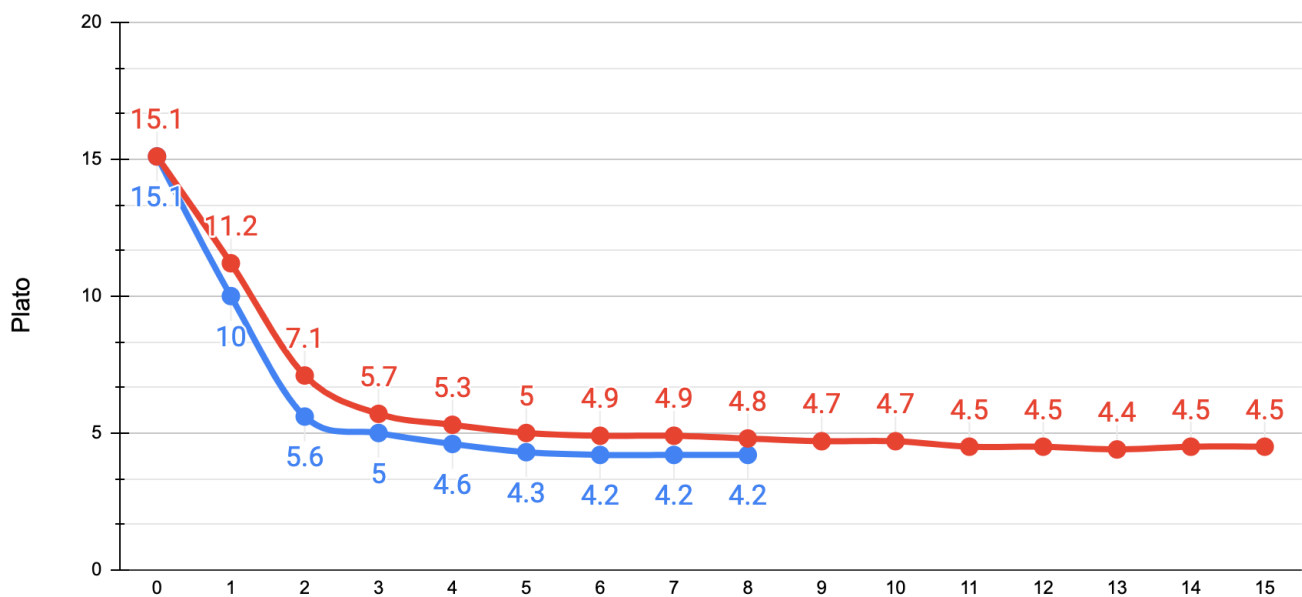


OTHER:

Juniper Berries
 Wormwood
 Wildflower Honey
 Lemon Peel
 Servomyces
 Clarity Ferm

Gravity (Plato)

- WLP518 Opshaug Kveik Ale Yeast / WLP550 Belgian Ale Yeast
- WLP520 Hornindal Kveik Ale Yeast



	WLP520	WLP518/WLP550		WLP520	WLP518/WLP550
App. Attenuation (%):	70.4	71.5	Diacetyl As-is (ppb):	< 15	< 15
Starting pH:	5.1	5.1	Diacetyl Total (ppb):	23.7	23.0
Final pH:	4.3	4.1	Acetaldehyde (ppm):	8.2	< 20
Ferm Temp (°C)	22-32	22-26	Ethyl Acetate (ppm):	37.9	33.0
Ferm Temp (°F)	72-90	72-79	Isoamyl Acetate (ppm)	3.2	3.3