

SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

Part of our Scientist series, this beer is named after Emil Christian Hansen who isolated the first lager yeast strain on November 12th, 1883 paving the way for more consistent beer flavor profiles! The most famous of all wheat beers is the German Hefeweizen, known for producing Isoamyl Acetate (IA) which gives the distinct flavor and aroma of banana.



This classic example of wheat beer showcases the expression of banana-like aromas with a doughy malt backbone.

TASTING NOTES:

Banana | Clove | Lemon

PAIRINGS:

Elote Pizza, White Labs Hoagie

STATS	
ABV(%):	5.2
IBU(BU):	16.0
SRM:	15.0
OG/Plato:	1.059/14.6P
FG/Plato:	1.008/2.2P
Gluten (ppm):	< 20

This yeast adds a balance between esters and phenols. Clove-like phenols paired with bubblegum-like esters add complexity while complimenting drinkability.

TASTING NOTES:

Banana | Bread Dough | Bubblegum

PAIRINGS:

California Cheese Board |
Summer Peach Salad

STATS	
ABV(%):	4.9
IBU(BU):	16.0
SRM:	16.7
OG/Plato:	1.059/14.6P
FG/Plato:	1.010/2.6P
Gluten (ppm):	< 20

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



YEAST:

WLP300 Hefeweizen Ale Yeast or
WLP380 Hefeweizen IV Ale Yeast



MALT:

White Wheat (51.4%)
Pale Malt (36.7%)
Flaked Wheat (8.3%)
Acidulated Mash (3.7%)



HOPS:

BOIL
Warrior (45 min)

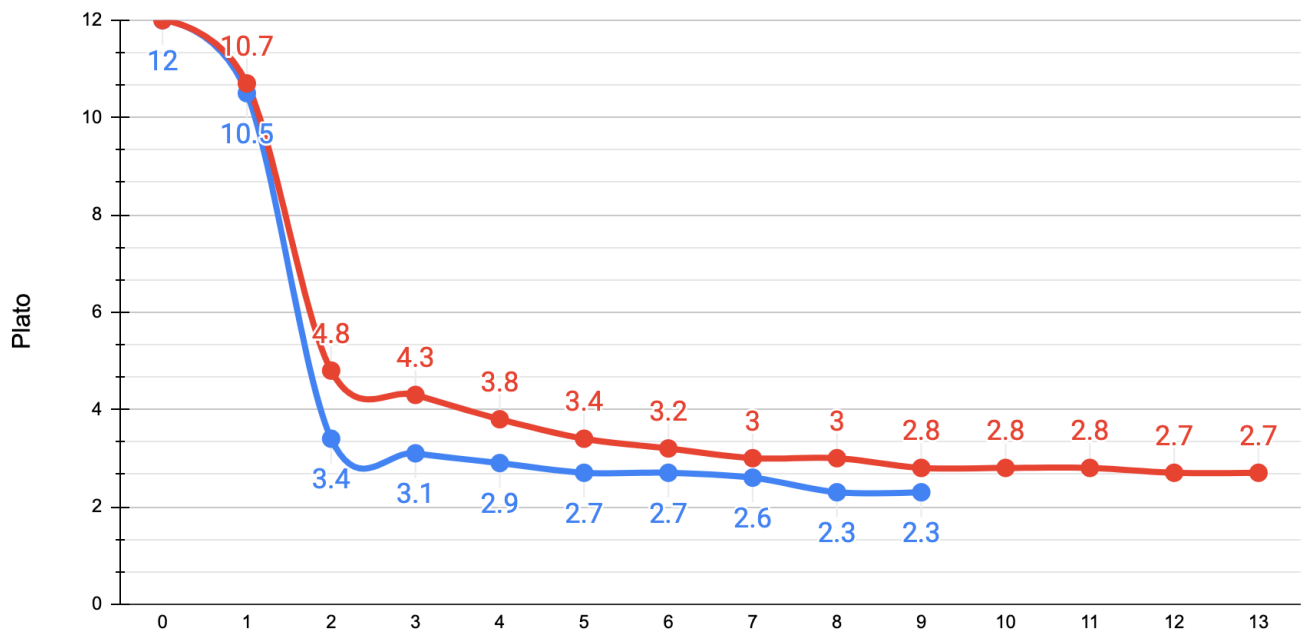


OTHER:

Servomyces
Clarity Ferm

Gravity (Plato)

● WLP300 Hefeweizen Ale Yeast ● WLP380 Hefeweizen IV Ale Yeast



	WLP300	WLP380
App. Attenuation (%):	81.8	77.9
Starting pH:	5.2	5.2
Final pH:	4.3	4.6
Ferm Temp (°C)	20	20
Ferm Temp (°F)	68	68

	WLP300	WLP380
Diacetyl As-is (ppb):	< 15	< 15
Diacetyl Total (ppb):	40.1	40.2
Acetaldehyde (ppm):	8.0	14.1
Ethyl Acetate (ppm):	42.2	45.1
Isoamyl Acetate (ppm)	4.7	5.1