

Simcoe SMASH IPA

WHITE LABS BREWING CO.

SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

Heaps and Heaps of Simcoe hop with notes of apricot, strawberry, pine, and citrus. This is a bright, crisp, easy-drinking IPA!



Sourced from a small brewpub in Cologne, Germany, this strain is fitting for German ales such as kölsch and altbier. Not usually seen in IPA, this strain can accentuate hop flavor and bitterness while creating crisp, clean lager like characters.

TASTING NOTES:

Apricot | Strawberry | Bready

PAIRINGS:

Kimchi Fries | Street Tacos

STATS	
ABV(%):	6.8
IBU(BU):	58.5
SRM:	14.6
OG/Plato:	1.059/14.6P
FG/Plato:	1.007/1.7P
Gluten (ppm):	< 20

San Diego Super Ale Yeast is known for producing clean fermentations accentuating characters from hops and malt. This beer is no exception with a clean bitterness and underlying fruit-like hoppy character.

TASTING NOTES:

Lemon | Orange | Pine

PAIRINGS:

Mushroom Pizza | Yeasty Buddies

STATS	
ABV(%):	7.0
IBU(BU):	52
SRM:	12.0
OG/Plato:	1.059/14.6P
FG/Plato:	1.008/2.0P
Gluten (ppm):	< 20

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

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YEAST:

WLP029 German/Kölsch Ale Yeast or
WLP090 San Diego Super Ale Yeast



MALT:

2-Row Malt (100%)



HOPS:

BOIL
Simcoe (10 min)
Simcoe (5 min)

WHIRLPOOL
Simcoe

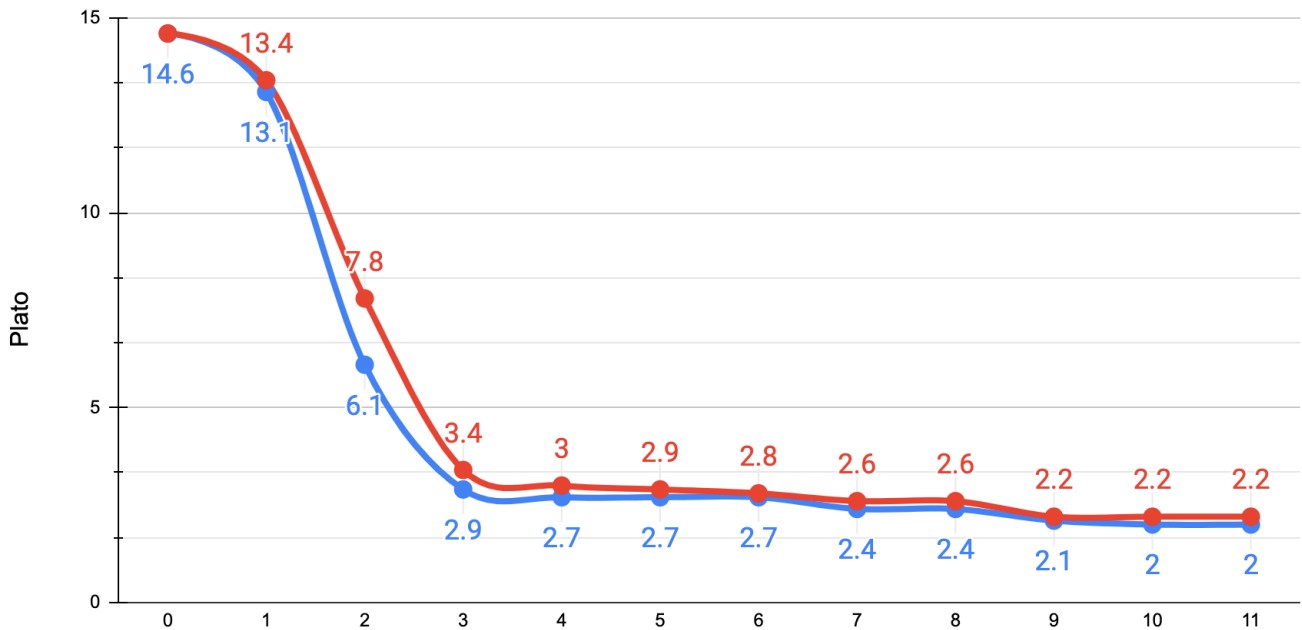


OTHER:

Servomyces
Clarity Ferm

Gravity (Plato)

● PPNG - WLP029 German/Kölsch Ale Yeast ● PPNG - WLP090 San Diego Super Ale Yeast



	WLP029	WLP090
App. Attenuation (%):	88.5	86.5
Starting pH:	4.5	4.5
Final pH:	4.4	4.6
Ferm Temp (°C)	20	20
Ferm Temp (°F)	68	68

	WLP029	WLP090
Diacetyl As-is (ppb):	26.1	23.6
Diacetyl Total (ppb):	47.3	48.7
Acetaldehyde (ppm):	12.1	5.4
Ethyl Acetate (ppm):	66.2	30.0
Isoamyl Acetate (ppm)	2.9	1.4