

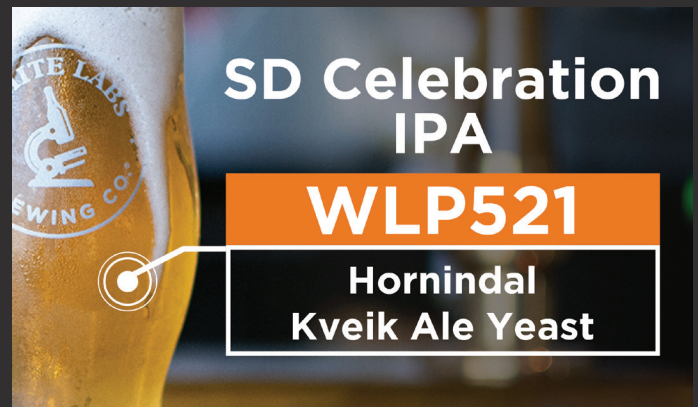
SD Celebration IPA

WHITE LABS BREWING CO.

SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

Celebrating 25 years of San Diego Beer, This IPA uses a proprietary hop blend officially named "SD Beer Blend" with a portion of the proceeds benefiting the San Diego Brewers Guild and our member programs.

The "SD Beer Blend" is designed as a late kettle or dry hop for classic West Coast-inspired IPA's by showcasing notes of tropical fruit, tangerine, and stone fruit. Check out other San Diego Breweries also using this blend at www.sdbeer.com/sdbeerweekend.html



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.

Not only are you getting notes of Pineapple & Tangerine from the hops, but we bumped it up even more by adding Pineapple & Tangerine puree to this beer!

TASTING NOTES:

Pineapple | Tangerine

PAIRINGS:

Street Tacos | Hawaiian Pizza

STATS	
ABV(%):	8.2
IBU(BU):	65
SRM:	34.1
OG/Plato:	1.075/18.2P
FG/Plato:	1.010/2.4P
Gluten (ppm):	45.7

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

OG (original gravity)
FG (final gravity)

Hornindal is a Kveik strain shared with the world by Terje Raftervold from Hornindal, Norway. It produces an intense tropical flavor and aroma with notes of fresh tangerine, mango, and pineapple, ideal to be used with fruit-forward hops.

Using traditional Norwegian Yeast, 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 aromatic hops of an IPA shine

TASTING NOTES:

Mango | Citrus | Pine

PAIRINGS:

Street Tacos | Garlic Parmesan Bites

STATS	
ABV(%):	8.0
IBU(BU):	60.5
SRM:	38.9
OG/Plato:	1.075/18.2P
FG/Plato:	1.013/3.3P
Gluten (ppm):	33.4

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YEAST:

WLP090 San Diego Super Ale Yeast w/ Pineapple & Tangerine Puree or WLP521 Hornindal Kveik Ale Yeast



MALT:

2-Row Malt (69.6%)
White Wheat (17.8%)
American Honey Malt (6.3%)
Malted Oats (6.3%)



HOPS:

BOIL
Warrior (45 min)

WHIRLPOOL
Citra
Idaho 7
SD Beer Hop Blend

DRY HOP
Citra
Idaho 7
SD Beer Hop Blend

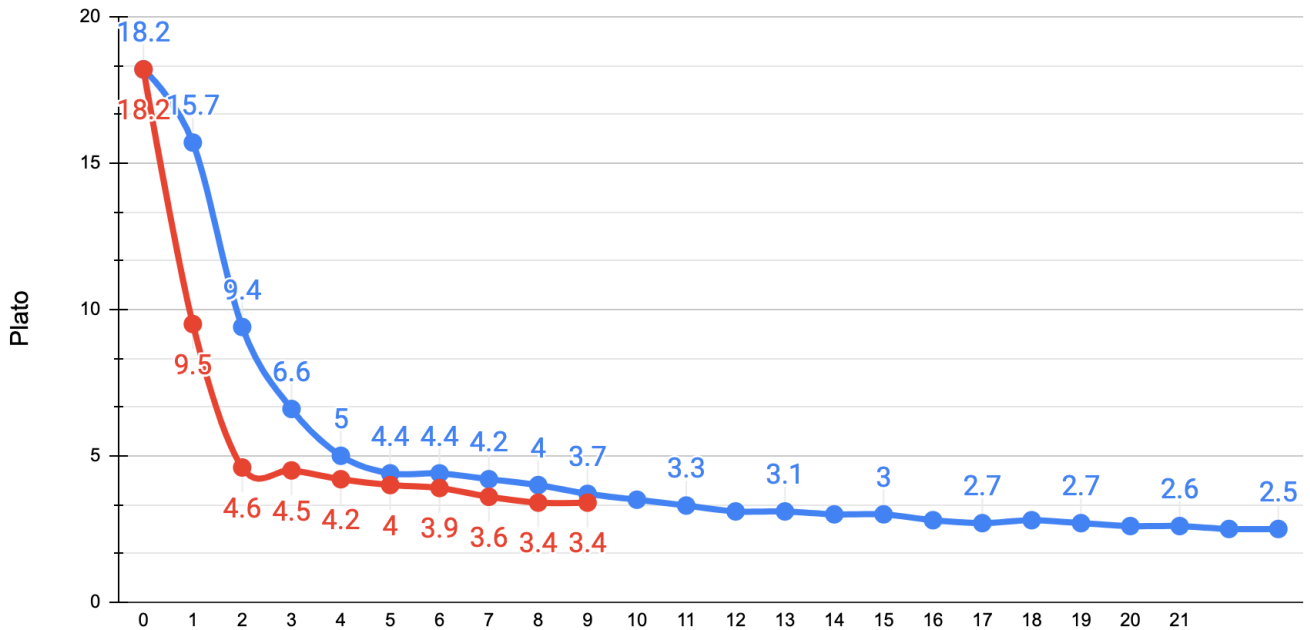


OTHER:

Servomyces
Clarity Ferm

Gravity (Plato)

● WLP090 San Diego Super Ale Yeast ● WLP521 Hornindal Kveik Ale Yeast



	WLP090	WLP521
App. Attenuation (%):	71.9	68.0
Starting pH:	5.2	5.2
Final pH:	5.0	4.7
Ferm Temp (°C)	19	25
Ferm Temp (°F)	66	77

	WLP090	WLP521
Acetaldehyde (ppm):	6.7	8.0
Ethyl Acetate (ppm):	40.1	48.9
Isoamyl Acetate (ppm)	1.2	1.8