

God Save The Queen Bee

WHITE LABS BREWING CO.

For San Diego Beer News Homebrew Summer, various San Diego County breweries have teamed with amateur brewers to produce their homespun recipes on their commercial systems. On top of that, the homebrewers involved are sharing their recipes so you can recreate them from the comfort of home.

We had the exciting opportunity to bring in Homebrew Enthusiast Jared Rowley to brew his honey-infused English porter. In Cultivating Community, we also were able to bring in our friends from Lost Cause Meadery for their expertise in Honey.



STATS	
ABV(%):	8.6
SRM:	129.2
OG/Plato:	1.035/8.8P
FG/Plato:	1.005/1.4P
Gluten (ppm):	< 20
App. Attenuation (%):	91.9
Starting pH:	5.2
Final pH:	3.8
Ferm Temp (°C):	20
Ferm Temp (°F):	68
Diacetyl As-Is (ppb):	69.94

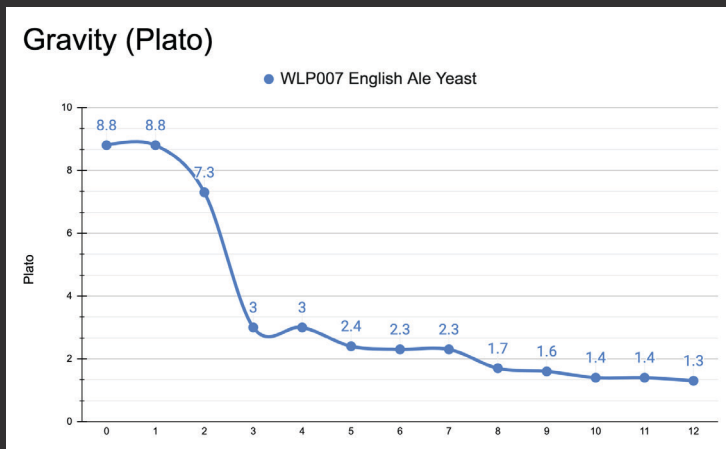
WLP007 Dry English Ale Yeast has become a go-to house strain for American breweries due to its clean profile and high attenuation. It's an ideal strain for American and English hoppy beers as well as malty ambers, porters and brown ales.

TASTING NOTES:

Vanilla | Molasses | Spicy

PAIRINGS:

Double Cheese Burger | Sausage Pizza



CHECK OUT THE INTERVIEW AND RECIPE HERE!