

20°C West Coast IPA

10BBL BATCH

TWO 5BBL FERMENTATIONS

SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

One of the brewer's main tasks is to select and control a fermentation temperature that will cater to the selected yeast strain. In this side-by-side tasting, the beers have both been fermented at 20° C or 68°F. This temperature will yield proper cell function for a healthy fermentation and a tasty end product.



WLP001 California Ale Yeast is the first to be offered by White Labs and is known for its clean flavors and hardy fermentations. Look for the emphasis on hop aroma and flavor along with a nice, soft bitter finish.

TASTING NOTES:

Honeydew | Grapefruit Peel | Grassy

STATS	
ABV(%):	7.0
IBU (ppm):	60
OG/Plato:	1.061/15P
FG/Plato:	1.009/2.3P
Gluten (ppm):	< 20

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



Using traditional Norweigan Yeast, we were able to ferment at higher temperatures at 90°F (32°C) while still producing a clean flavor profile.

We use this type of strain for our pizza dough!

TASTING NOTES:

Apricot | Meyer Lemon | Grapefruit

STATS	
ABV(%):	6.6
IBU (ppm):	60.5
OG/Plato:	1.061/15P
FG/Plato:	1.012/3.0P
Gluten (ppm):	< 20

OG (original gravity)
FG (final gravity)

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YEAST: Pitch Yeast (2 Pro Pouches)
to 1 mil cells/mL/P
WLP001 California Ale Yeast® or
WLP521 Hornindal Kveik Ale Yeast



MALT:
Pale Malt (330kg/81.9%)
White Wheat (48kg/11.9%)
Carafoam (24.9kg/6.2%)



HOPS:

BOIL	WHIRLPOOL	DRY HOP
Cascade (0.8kg/60min)	Simcoe (1.1kg/40min)	Simcoe (2.1kg)
	Nelson Sauvin (1.2kg/40min)	Nelson Sauvin (2.2kg)
	Citra (1.2kg/40min)	Citra (2kg)

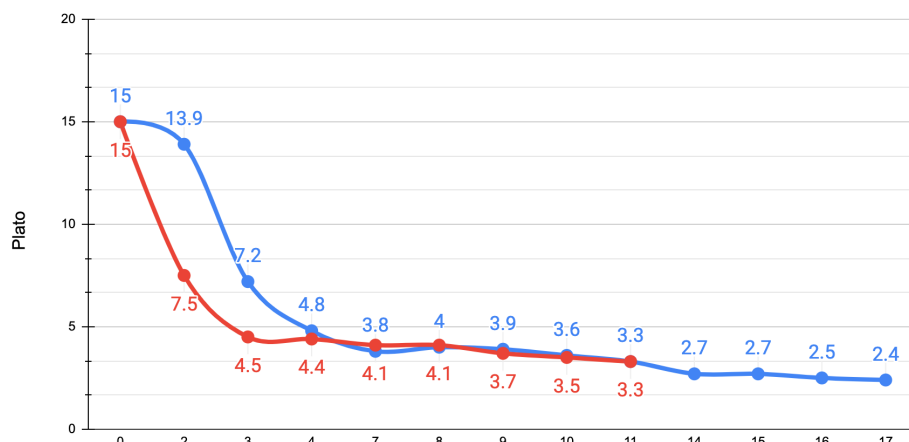
+ OTHER:

- ▶ **Clarity Ferm**
(300mL per FV)
- ▶ **Brewzyme-D**
(80mL per FV)
- ▶ **Zinc Buddy**
(70mL per FV)



Gravity (Plato)

● WLP001 - California Ale Yeast ● WLP521 - Hornindal Kveik Ale Yeast



	WLP001	WLP521
App. Attenuation (%):	85	80.2
Starting pH:	5.0	5.0
Final pH:	4.5	4.6
Ferm Temp (°C)	21	30
Ferm Temp (°F)	70	86
Diacetyl As-is (ppb):	84.7	< 15
Diacetyl Total (ppb):	86.3	35.3