

SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

A session-able beer, SMaTH stands for single malt and three different varieties of hops. This round we went with Chinook, Citra, & El Dorado.



This strain was the first yeast strain produced by White Labs in 1995. It’s our best-selling yeast, famous for its clean flavors and hardy fermentations.

STATS	
ABV(%):	6.2
OG/Plato:	1.062/15.2P
FG/Plato:	1.015/3.8P

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



A low ester producing strain, it’s known for quick fermentations and producing a neutral flavor and aroma profile similar to WLP001 California Ale Yeast®. Due to high attenuation, this strain produces very dry beers with increased perceived bitterness.

STATS	
ABV(%):	6.2
OG/Plato:	1.062/15.2P
FG/Plato:	1.015/3.9P

OG (original gravity)
FG (final gravity)



YEAST: Pitch Yeast

WLP001 California Ale Yeast®
or WLP090 San Diego Super Ale Yeast



MALT:

Pale Malt (400kg/100%)



HOPS:

WHIRLPOOL	DRY HOP
Chinook (1.1kg/45min)	Chinook (2.2kg)
Citra (1.4kg/45min)	Citra (2.5kg)
El Dorado (1.2kg/45min)	El Dorado (1.8kg)



OTHER:

- **Brewzyme-D**
(80mL per FV)
- **Clarity Ferm**
(150mL per FV)
- **Zinc Buddy**
(70mL per FV)



FERMENTATION:

- WLP001 - 21°C for 2 days, raise to 24°C
- WLP002 - 18°C for 2 days, raise to 21°C

	WLP001	WLP090
App. Attenuation (%):	74.8	74.4
Starting pH:	5.0	5.0
Final pH:	4.5	4.7
Ferm Temp (°C)	21	18
Ferm Temp (°F)	70	64

Gravity (Plato)

