

Higher Calling IPA

10BBL BATCH
TWO 5BBL FERMENTATIONS

SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

Western North Carolina was hit hard by Hurricane Helene. Breweries, businesses, and families are facing devastation for months and years to come, and the road to recovery has been very, very tough. But as brewers, we understand the power of community.

“Higher Calling”, a collaborative Hazy IPA project created by Local Asheville brewery, Dssolvr Brewing, to raise funds for those affected. They provided a base recipe (and heavy encouragement to have fun with it!), a list of suppliers providing donated/ discounted ingredients, a label template, and a bevy of social media assets, and invited breweries across the globe to brew the beer and donate 100% of net profits to the North Carolina Craft Brewers Fund (run by @ncbrewersguild!) to help fund grants specifically to help rebuild the WNC Beer Community. Grant Applications are live if you're in WNC, by the way!

We modified the recipe a bit and used a New Experimental Hop called HBC 638, creating new flavors and aroma of mango, pineapple, banana, cherry, strawberry, and cantaloupe!



London Calling! WLP066 London Fog Yeast®, the most popular strain for Hazy/Juicy IPAs. This strain will deliver pineapple and ruby red grapefruit aromas, with hop balance and some residual sweetness resulting in a velvety mouthfeel.

Now Available in Liquid & Dry Format!

TASTING NOTES:

Mango | Citrus | Tropical

STATS	
ABV(%):	6.4
IBU (ppm):	45.5
OG/Plato:	1.061/15P
FG/Plato:	1.013/3.3P
Gluten (ppm):	35.4

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

OG (original gravity)
FG (final gravity)



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.

TASTING NOTES:

Peach | Juicy | Strawberry

STATS	
ABV(%):	6.7
IBU (ppm):	38.5
OG/Plato:	1.061/15P
FG/Plato:	1.011/2.7P
Gluten (ppm):	< 20

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YEAST:

WLP090 San Diego Super Ale Yeast:

3 PurePitch Next Generation Pro Pouches Pitching rate in million cells/mL/°Plato:1.5

WLPD066 Dry London Fog Ale Yeast:

2 500g bricks



MALT:

Pilsner Malt (150kg/37.0%)

Pale Malt (130kg/32.1%)

White Wheat (50kg/12.3%)

Flaked Oats (50kg/12.3%)

Dextrin Malt (25kg/6.2%)



HOPS:

WHIRLPOOL	DRY HOP
Citra (2kg/60min)	HBC 638 (1.35kg)
HBC 638 (2kg/60min)	Mosaic (3.6kg)
	Idaho #7 (3kg)



OTHER:

- ▶ **Rice Hulls**
(0.7kg)
- ▶ **Gypsum**
(0.12kg)
- ▶ **Calcium Chloride**
(0.8kg)
- ▶ **Clarity Ferm**
500mL per FV at Pitch
- ▶ **Zinc Buddy**
50mL per FV at Pitch
- ▶ **Brewzyme-D**
84mL per FV at Pitch

Gravity (Plato)



	WLPD066	WLP090
App. Attenuation (%)	78.2	81.9
Starting pH	5.0	5.0
Final pH	4.5	4.5
Ferm Temp (°C)	20	20
Ferm Temp (°F)	68	68
Diacetyl As-is (ppb)	< 15	< 15
Diacetyl Total (ppb)	< 15	< 15

