

IPL vs Cold IPA

10BBL BATCH

TWO 5BBL FERMENTATIONS

SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

Our Collab with Stone Brewing Liberty Station, experimenting the nuance of WLP830 fermenting at different temperatures. Which style do you prefer Cold IPA or IPL?

Using unique hops of Anchovy, HRC-003 and Mosaic, these hop flavors come out from different interactions with the yeast.



By fermenting on the colder side, allow the subtle nuance of the grain bill and sweetness of the beer to shine through. We like to call it the low and slow method. Fermented at a lager temperature at 12°C/54°F

TASTING NOTES:

Pine | Raspberries | Citrus

STATS	
ABV(%):	6.9
IBU(ppm):	37
OG/Plato:	1.061/14.9P
FG/Plato:	1.009/2.4P
App. Attenuation (%):	84.2
Starting pH:	4.9
Final pH:	4.6
Ferm Temp(C):	12
Ferm Temp(F):	54
Gluten (ppm):	< 20
Diacetyl As-is (ppb):	44.4
Diacetyl Total (ppb):	65.8

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



By fermenting on the hotter side, the strain can highlight different hop aromas as well as have the potential to biotransform them into pleasant notes of tropical fruit such as passionfruit and guava. Fermented at an ale temperature at 20°C/68°F

TASTING NOTES:

Pine | Watermelon | Tropical

STATS	
ABV(%):	7.1
IBU(ppm):	39
OG/Plato:	1.061/14.9P
FG/Plato:	1.008/2.0P
App. Attenuation (%):	86.7
Starting pH:	4.9
Final pH:	4.7
Ferm Temp(C):	20
Ferm Temp(F):	68
Gluten (ppm):	< 20
Diacetyl As-is (ppb):	< 15
Diacetyl Total (ppb):	20.6

OG (original gravity)
FG (final gravity)

ILP vs COLD IPA

10BBL BATCH

TWO 5BBL FERMENTATIONS



YEAST: 3 Pro Pouches for a 1.5 mil cell/mL/P Pitch Rate

WLP830 German Lager Yeast



MALT:

Pilsen Malt (300kg/77%)

Flaked Rice (45kg/11.6%)

Flaked Corn (44.5kg/11.5%)



HOPS:

BOIL	WHIRLPOOL	DRY HOP
Centennial (0.7kg/60min)	Anchovy (1.1kg/45min)	Anchovy (2.2kg)
	Mosaic (1.8kg/45min)	Mosaic (2.5kg)
	HRC-003 (1.6kg/45min)	HRC-003 (2.5kg)



FERMENTATION AIDS:

► Clarity Ferm

(300mL)

► Brewzyme-D

(83mL)

► Zinc Buddy

(50mL)

CELLAR FUN:

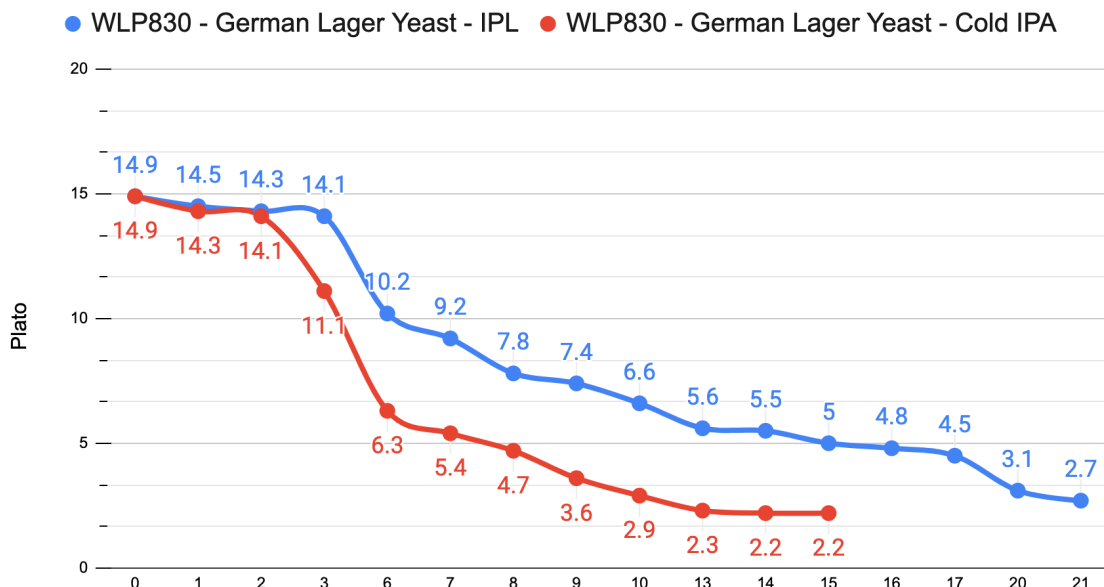
FERMENTATION:

- Aerated to 15ppm
- WLP830 FV#1 - 12°C - Single Stage Dry Hop + 83 mL Brewzyme-D
- WLP830 FV#2 - 20C - Single Stage Dry Hop + 83 mL Brewzyme D

DUMP/HOPS, BIOFINE:

- Day 2 - Co2 Burst
- Day 7 - Dry Hop Cold IPA
- Day 9 - Trub Dump
- Day 15 - Cap/Crash Cold IPA
- Day 16 - Dry Hop IPL
- Day 21- Cap/Crash IPL

Gravity (Plato)





HOPS DETAILS:

YAKIMA VALLEY HOPS - EXPERIMENTAL VARIETY 24B-05 "ANCHOVY"

Anchovy by Matt Storm and Brian Strumke from Fast Fashion Brewing in Seattle. Fast Fashion was the first brewery to sponsor acreage

YAKIMA VALLEY HOPS - EXPERIMENTAL VARIETY HRC-003

Peach, Mango, Tropical! Science doesn't just stop at yeast strains. We recently used a new hop, HRC-003, is an Elite Line experimental public hop from the USDA breeding program. It's mother is Brewers Gold and it's father 64103M.

Stone Collab WLP830 IPL (12°C/54°F) vs Cold IPA (20°C/68°F)

