

YEAST COAST IPA



IN A NUTSHELL JUICY, FRUITY & SMOOTH. HOPS, OATS, YEAST.

Legendary Yeastman Chris White (White Labs) brought proper yeast expertise to the collaboration table for the second rendition of our Modus Operandi/Fixation brew 'East Coast IPA'. We wanted 'Yeast Coast' to be juicier, chewier and hazier than its predecessor and just as (dangerously) sessionable. It was time to blend yeast. Chris recommended a 50/50 blend of White Labs WLP005 British Ale yeast for malt body with some residual sweetness and WLP023 Burton Ale for clover honey and pear characters — both of which sent Yeast Coast in the fruity, juicy, chewy direction we were after.

We bittered with Magnum, then 'pulverised the brew with all of the fruity, expensive hops in Whirlpool and Dry Hop', which in practice meant enough Motueka, Citra, Amarillo, El Dorado and Ella in Whirlpool and Hopback to bring our Brewhouse to its knees and more Dry Hop additions than we'd previously considered polite.

In pursuit of a 'slick, hazy and full body' we enlisted Oats by the Kilo and fermented with Chris' blend of British Ale Yeasts to give a chewy, fruity and malty finish. As Modus Dennis put it: 'If the finished beer isn't half yeast pitch and half hop matter then we haven't made it East Coast enough!' Thankfully 'Yeast Coast' in the glass is a far less turbid proposition - and utterly delicious...



STYLE OAT IPA

COLLABORATOR(S) WHITE LABS, MODUS OPERANDI & FIXATION

WHEATYBREWINGCORPS.COM

MALT

ALE, FLAKED OATS, TORRIFIED WHEAT

HOPS

MAGNUM, AMARILLO, CITRA, MOTUEKA, SIMCOE, EL DORADO, ELLA, CASCADE

YEAST

WHITE LABS WLP005 BRITISH ALE & WLP023 BURTON ALE

OTHER

THE NUMBER OF THE YEAST

OG 1.068

IBU 45

SRM 5

FG 1.010

ABV 7.1%



BROUGHT TO YOU BY THE WHEATSHEAF HOTEL