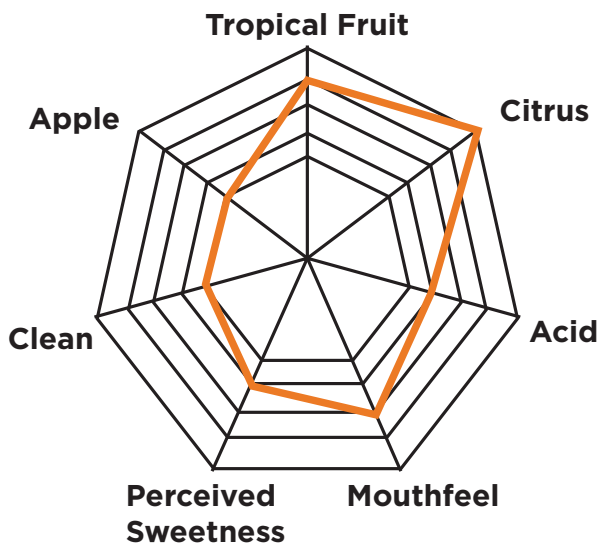


WLP066 LONDON FOG ALE YEAST



London Calling! White Labs is excited to bring you 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. Take your IPA to the next level with London Fog Today!



STA1 QC Result: Negative

Type: Core

GMO: No

Available as:

Standard Liquid Culture

Organic Liquid Culture

Active Dry (gluten-free)

Attenuation: 75% - 82%

Flocculation: Low - Medium

Alcohol Tolerance: Medium (5-10%)

Recommended Fermentation Temperature:

64° - 72°F

17° - 21°C

Beer Style:

- American IPA
- Barleywine
- Blonde Ale
- Brown Ale
- Double IPA
- English Bitter
- English IPA
- Hazy/Juicy IPA
- Imperial Stout
- Old Ale
- Pale Ale
- Porter
- Red Ale
- Scotch Ale
- Stout



WLP066 LIQUID YEAST



PurePitch® Next Generation offers a consistent cell concentration intended to pitch at 7.5 million cells/mL; a commercially recommended pitching rate to ensure a foolproof fermentation.

AVAILABLE IN

- ▶ **Pro: 1.75L**
- ▶ **Nano Bundle: 70mL x5**
- ▶ **Homebrew: 70mL**

SHELF LIFE AND STORAGE

Always store the yeast at temperatures between 36 to 40°F (2-4°C) and follow the recommended best by dates for optimal performance.

Keep yeast in the refrigerator until needed. Remove yeast at least two hours before pitching, so the slurry can come close to room temperature. To inoculate, Sanitize Twist Cap and Pitch!

DO NOT FREEZE



WLP066 DRY YEAST



White Labs Dry Yeast offers brewers a convenient and accessible new way to experience its best-selling yeast with the verifiable quality White Labs is known for.

AVAILABLE IN

- ▶ **Pro: 500g**
- ▶ **Homebrew: 11g**

SHELF LIFE AND STORAGE

All dry yeast should be stored refrigerated to maintain the appropriate shelf life. 36°F - 40°F (2°C-4°C)

Once a pack is opened, it is strongly recommended to use the yeast as quickly as possible. However, if an opened pack can be re-sealed under vacuum conditions and be refrigerated right away, the yeast can be kept until the end of its shelf life. If the pack can't be vacuum sealed after opening, it must be stored refrigerated and used within one week.

The shelf-life is 2 years from production date. If kept sealed and stored under appropriate conditions, dry yeast can be used up to the expiration date printed on the package.

DO NOT FREEZE