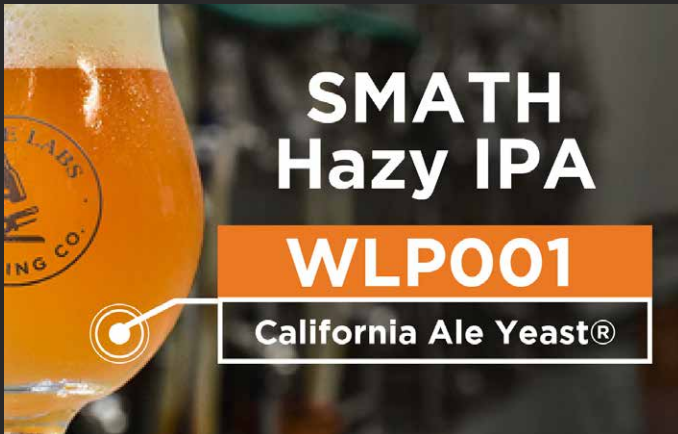


SMATH HAZY IPA

WHITE LABS BREWING CO.

SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

A sessionable beer utilizing a 2-row base with heaps and heaps of Idaho #7, Falconer's Flight and US beer blend hops. Bask in the sun with this crisp, dank, IPA! sMATH stand for a Single Malt and Two Hop recipe but reflects our love for all science!!!



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.

This is the go-to strain for New England-style IPAs. It leaves some residual sweetness, helping accentuate both malt and hop flavors and aromas, while retaining a velvety mouthfeel.

TASTING NOTES:

Candied Mango | Pineapple | Pithy

TASTING NOTES:

Grapefruit | Floral | Grassy

PAIRINGS:

Chicken Wings | Pepperoni Pizza

PAIRINGS:

Bianca Funghi, Kimchi Fries

STATS	
ABV(%):	7.0
IBU(BU):	66.5
SRM:	26.7
OG/Plato:	1.068/16.5P
FG/Plato:	1.013/3.3P

STATS	
ABV(%):	7.4
IBU(BU):	69
SRM:	20.0
OG/Plato:	1.068/16.5P
FG/Plato:	1.008/2.2P

ABV (alcohol by volume)
IBU (international bitterness units)
OG (original gravity)
FG (final gravity)

SMATH HAZY IPA

WHITE LABS BREWING CO.



YEAST:

WLP001 California Ale Yeast® or
WLP066 London Fog Ale Yeast®



MALT:

Pale Malt (100%)



HOPS:

WHIRLPOOL
Idaho #7
Falconer's Flight
US Beer Blend

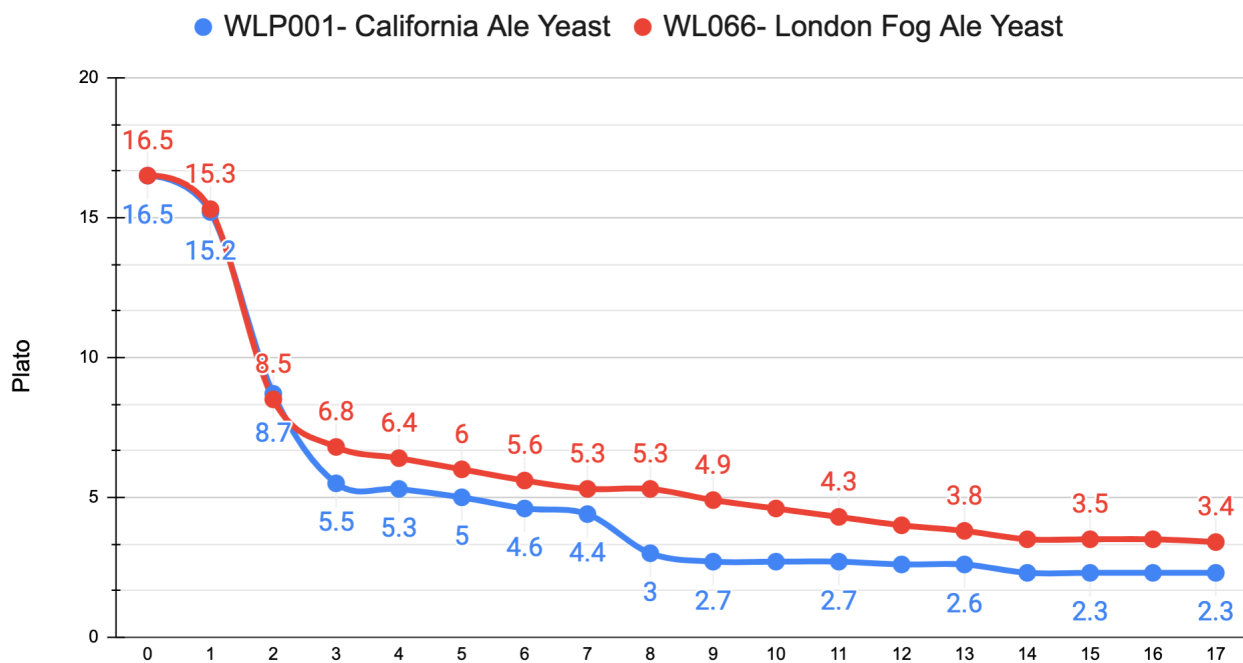
DRY HOP
Idaho #7
Falconer's Flight
US Beer Blend



OTHER:

Servomyces
Clarity Ferm
Gypsum

Gravity (Plato)



	WLP001	WLP066
App. Attenuation (%):	79.7	86.3
Starting pH:	5.1	5.1
Final pH:	4.5	4.5
Ferm Temp (°C)	20	20
Ferm Temp (°F)	68	68

	WLP001	WLP066
Diacetyl As-is (ppb):	< 15	< 15
Diacetyl Total (ppb):	23.4	16.9
Acetaldehyde (ppm):	9.5	11.2
Ethyl Acetate (ppm):	23.3	38.9
Isoamyl Acetate (ppm):	0.6	0.5