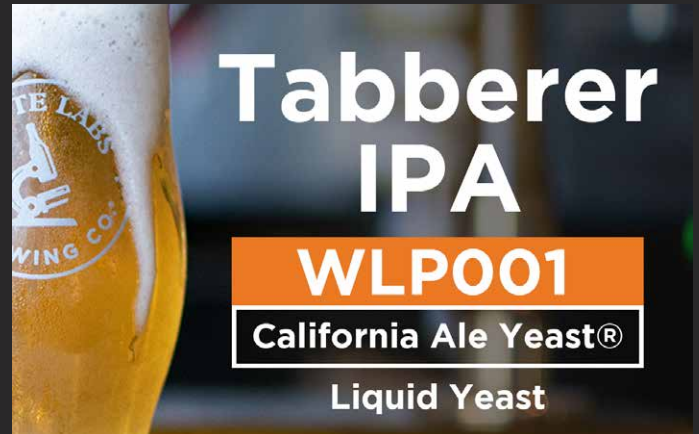
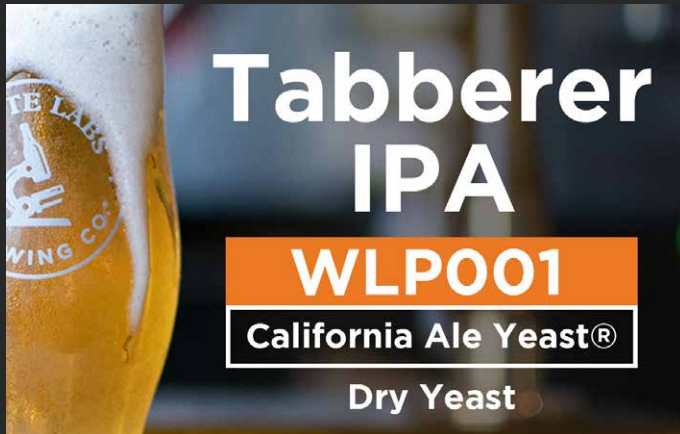


## SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

Tabberer IPA is named after Horace Tabberer Brown, a British chemist who shared a passion for science and brewing. Join us in taking a step back to the past with this aroma-packed, unapologetically bitter example of the IPA style.



White Labs Dry Yeast, just like baker's yeast. This yeast is dried for easier use but produces the same flavor as our liquid yeast once rehydrated for brewing.

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.

### TASTING NOTES:

Citrus | Bread Dough

### TASTING NOTES:

Grapefruit | Tropical | Pine

### PAIRINGS:

House Made Chili | Yeasty Buddies

### PAIRINGS:

Kimchi Fries | Carnitas Tacos

STATS	
ABV(%):	7.1
IBU(ppm):	46
SRM:	11.7
OG/Plato:	1.064/15.6P
FG/Plato:	1.008/2.2P
Gluten (ppm):	< 20

STATS	
ABV(%):	7.1
IBU(ppm):	42
SRM:	10.3
OG/Plato:	1.064/15.6P
FG/Plato:	1.009/2.3P
Gluten (ppm):	< 20

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

# Tabberer IPA®

WHITE LABS BREWING CO.



## YEAST:

WLP001 California Ale Yeast® Dry Yeast or WLP001 California Ale Yeast® Liquid Yeast



## MALT:

Pale Malt (81.6%)  
Golden Oats (12.2%)  
Carapils (6.2%)



## HOPS:

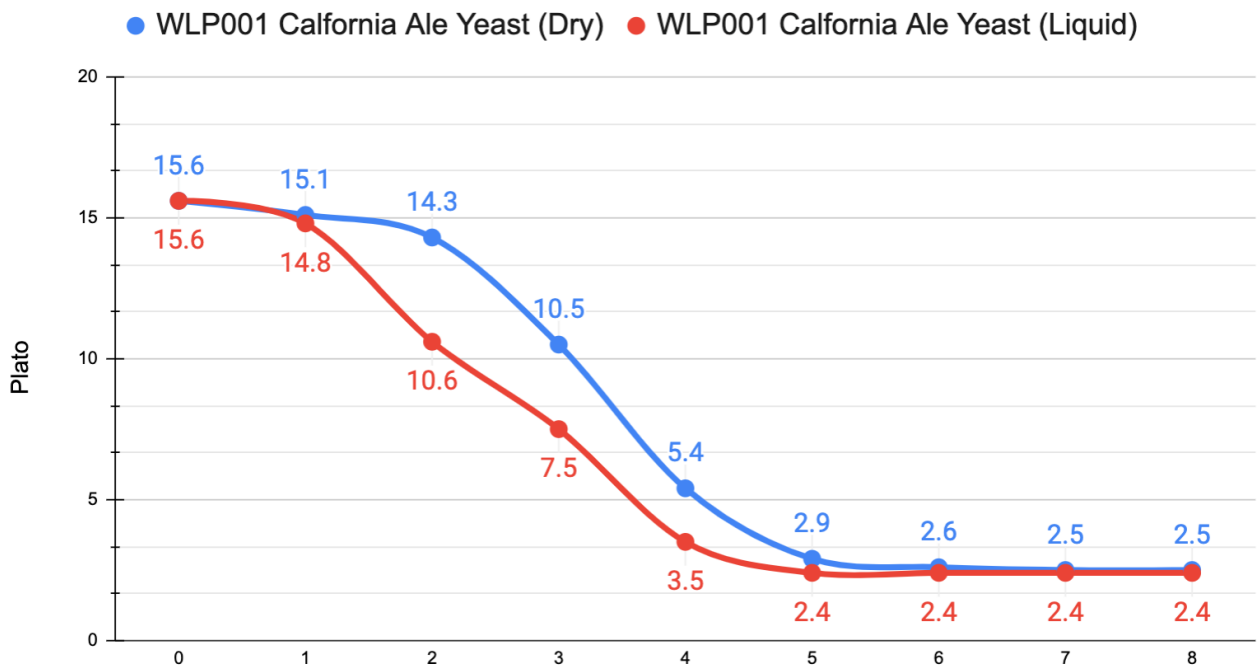
BOIL	WHIRLPOOL	DRY HOP
Warrior (30 min)	Simcoe	Simcoe
	Amarillo	Amarillo
	Citra	Citra



## OTHER:

Ultraferm  
Servomyces  
Clarity Ferm

## Gravity (Plato)



	DRY	LIQUID
App. Attenuation (%):	85.6	85.3
Starting pH:	5.2	5.2
Final pH:	4.8	4.7
Ferm Temp (°C)	18	18
Ferm Temp (°F)	64	64

	DRY	LIQUID
Diacetyl As-is (ppb):	82.1	31.7
Diacetyl Total (ppb):	128.7	54.4
Acetaldehyde (ppm):	5.2	6.0
Ethyl Acetate (ppm):	33.5	34.6
Isoamyl Acetate (ppm):	1.2	1.2