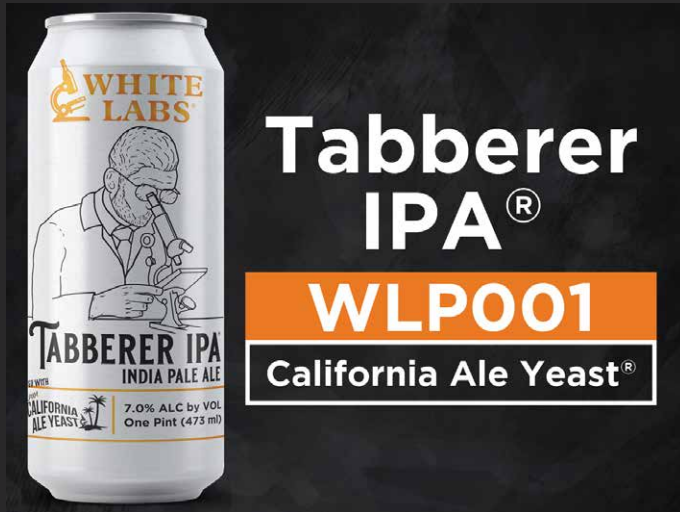


SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

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.



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:

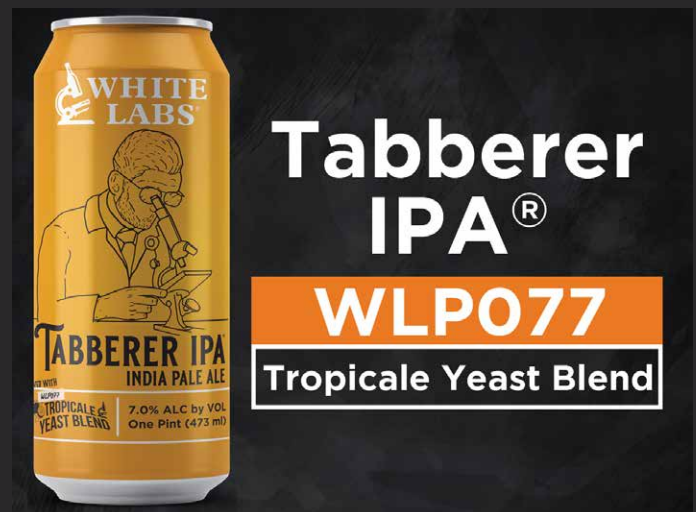
Honeydew | Dank | Earthy

PAIRINGS:

Kimchi Fries | Carnitas Tacos

STATS	
ABV(%):	7.0
IBU(ppm):	46
SRM:	11.7
OG/Plato:	1.064/15.6P
FG/Plato:	1.008/2.0P

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



This yeast blend has been carefully selected to aid in the release of bound thiol compounds by targeting naturally-occurring strains possessing high B-lyase activity. Perfect for a juicy, hazy IPA with tropical characteristics of guava, passionfruit, and mango.

TASTING NOTES:

Guava | Passionfruit

PAIRINGS:

Hawaiian Pizza | Hot Chicken Sandwich

STATS	
ABV(%):	7.0
IBU(ppm):	42
SRM:	10.3
OG/Plato:	1.064/15.6P
FG/Plato:	1.007/1.8P

Tabberer IPA®

WHITE LABS BREWING CO.



YEAST:

WLP001 California Ale Yeast® or
WLP077 Tropicale Yeast Blend



MALT:

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



HOPS:

BOIL
Warrior (30 min)

WHIRLPOOL
Simcoe
Amarillo
Citra

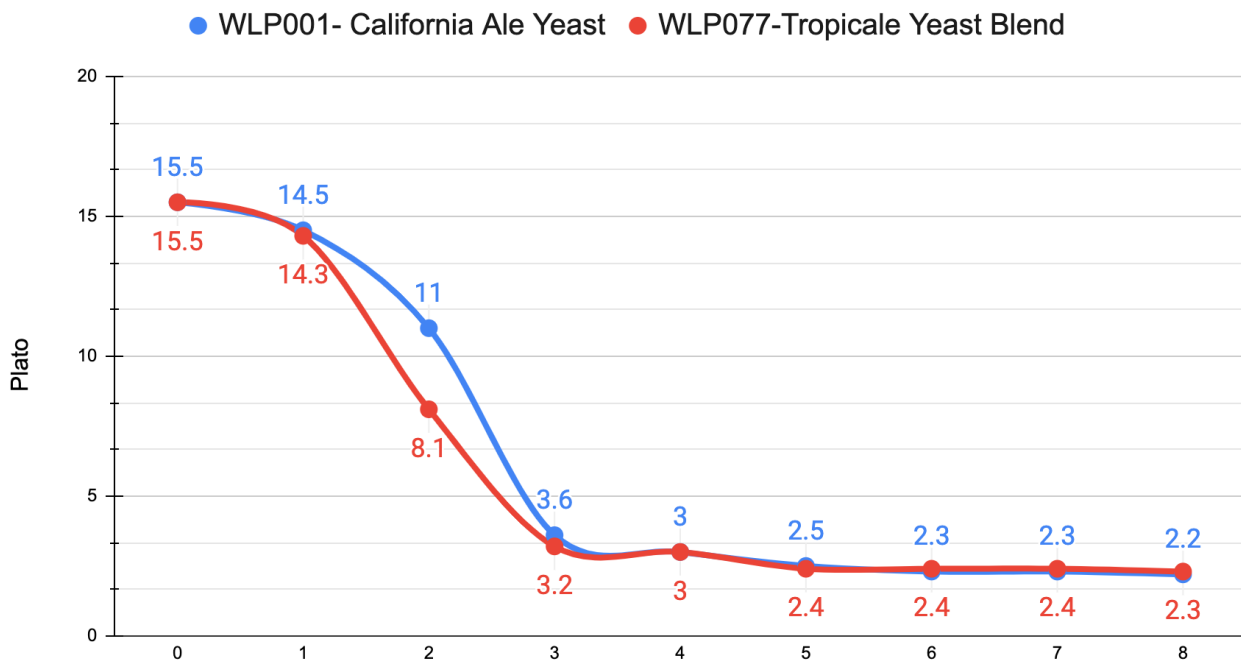
DRY HOP
Simcoe
Amarillo
Citra



OTHER:

Servomyces
Clarity Ferm

Gravity (Plato)



	WLP001	WLP077
App. Attenuation (%):	86.8	88.6
Starting pH:	5.0	5.0
Final pH:	4.5	4.7
Ferm Temp (°C)	19	19
Ferm Temp (°F)	66	66

	WLP001	WLP077
Diacetyl As-is (ppb):	22.1	22.7
Diacetyl Total (ppb):	40.2	39.3
Acetaldehyde (ppm):	10.0	27.4
Ethyl Acetate (ppm):	67.6	82.7
Isoamyl Acetate (ppm):	1.2	2.5