

# Sirretta IPA

WHITE LABS BREWING CO.

## SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

Named after our Head Brewer's favorite place to drink and relax, Sirretta Peak. Sirretta IPA peaks and tops with aromas of crisp, dank, resin notes. A bright and clean IPA ready to drink in the tasting room or on a hike.



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:

Fresh Cut Grass | Citrus | Resin

### PAIRINGS:

Fire Roasted Rigatoni | Street Tacos

STATS	
ABV(%):	6.3
IBU(ppm):	55
OG/Plato:	1.063/15.4P
FG/Plato:	1.013/3.4P

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:

Pineapple | Passionfruit | Orange

### PAIRINGS:

Hot Chicken | Italian Sausage

STATS	
ABV(%):	6.8
IBU(ppm):	61
OG/Plato:	1.063/15.4P
FG/Plato:	1.011/2.8P

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

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## YEAST:

WLP001 California Ale Yeast®  
WLP066 London Fog Ale Yeast®



## MALT:

Pale Malt (87.2%)  
Carafoam (6.4%)  
White Wheat (6.4%)



## HOPS:

BOIL
Warrior (30 min)

WHIRLPOOL
Citra
Chinook
Amarillo

DRY HOP
Citra
Chinook
Amarillo

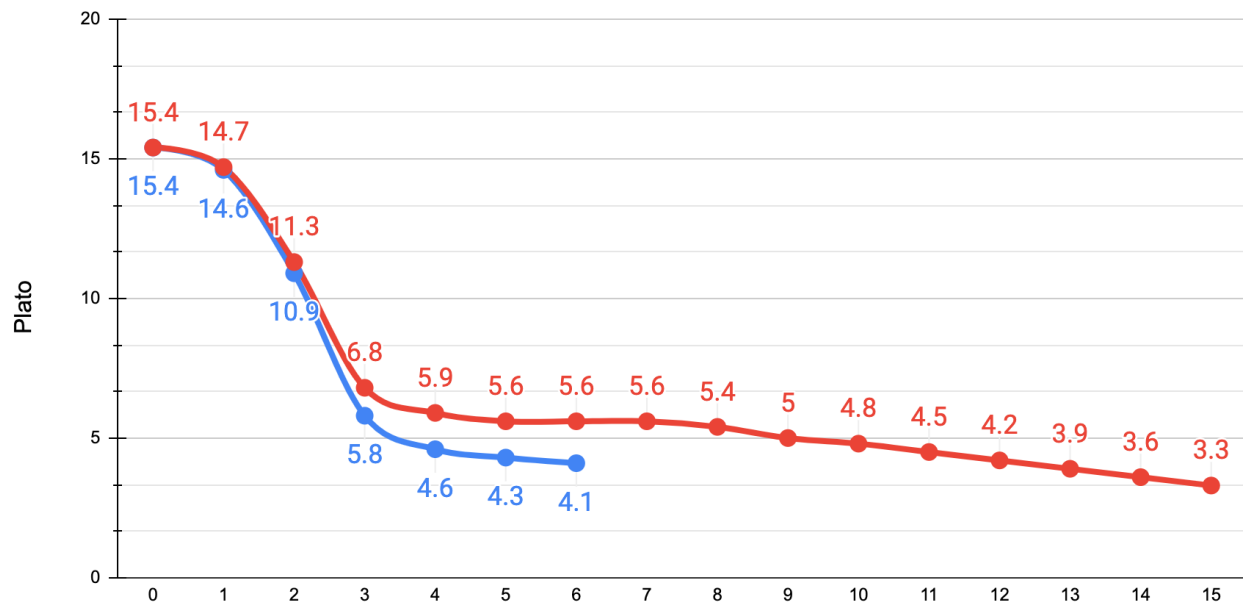


## OTHER:

Servomyces  
Clarity Ferm  
ALDC

## Gravity (Plato)

● WLP001 - California Ale Yeast ● WLP066 - London Fog Ale Yeast



	WLP001	WLP066
App. Attenuation (%):	77.1	81.7
Starting pH:	5.0	5.0
Final pH:	4.3	4.7
Ferm Temp (°C)	19	19
Ferm Temp (°F)	66	66

	WLP001	WLP066
Diacetyl As-is (ppb):	20.2	41.3
Diacetyl Total (ppb):	41.8	112.2