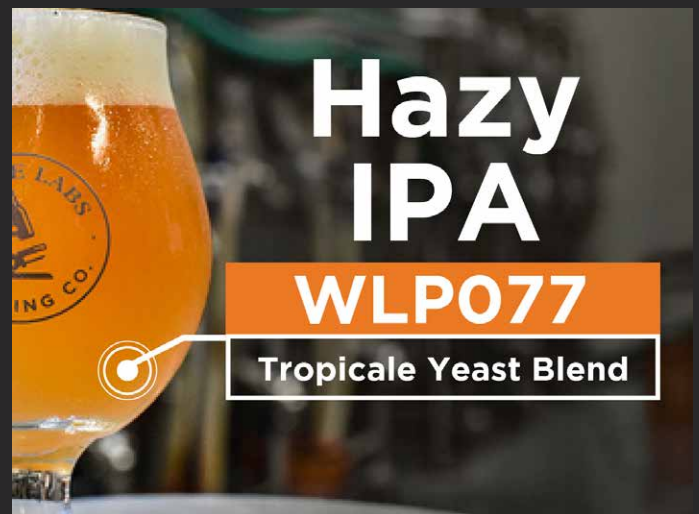


SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

A Phantastically Hazy and Delicious IPA. With loads of Calypso, Cascade, Simcoe with an extra blast of Phantasm give notes of Guava and Passionfruit. Phantasm, a form of Sauvignon grapes with a bunch of bounded thiols waiting to be released by the yeast!



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:

Orange | Pineapple | Pine

PAIRINGS:

Winter Kale Salad | Street Tacos

STATS	
ABV(%):	7.2
IBU(ppm):	70
OG/Plato:	1.070/17.1P
FG/Plato:	1.015/3.9P

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:

Apricot | Tangerine | Passionfruit

PAIRINGS:

Kimchi Fries | Bianca Funghi Pizza

STATS	
ABV(%):	7.5
IBU(ppm):	67.5
OG/Plato:	1.070/17.1P
FG/Plato:	1.013/3.2P

Hazy IPA

WHITE LABS BREWING CO.



YEAST:

WLP066 London Fog Ale Yeast®
WLP077 Tropicale Yeast Blend



MALT:

Pale Malt (70.9%)
Flaked Oats (11.4%)
White Wheat (11.4%)
Carafoam (6.3%)



HOPS:

BOIL
Warrior (30 min)

WHIRLPOOL
Calypso
Cascade
Simcoe

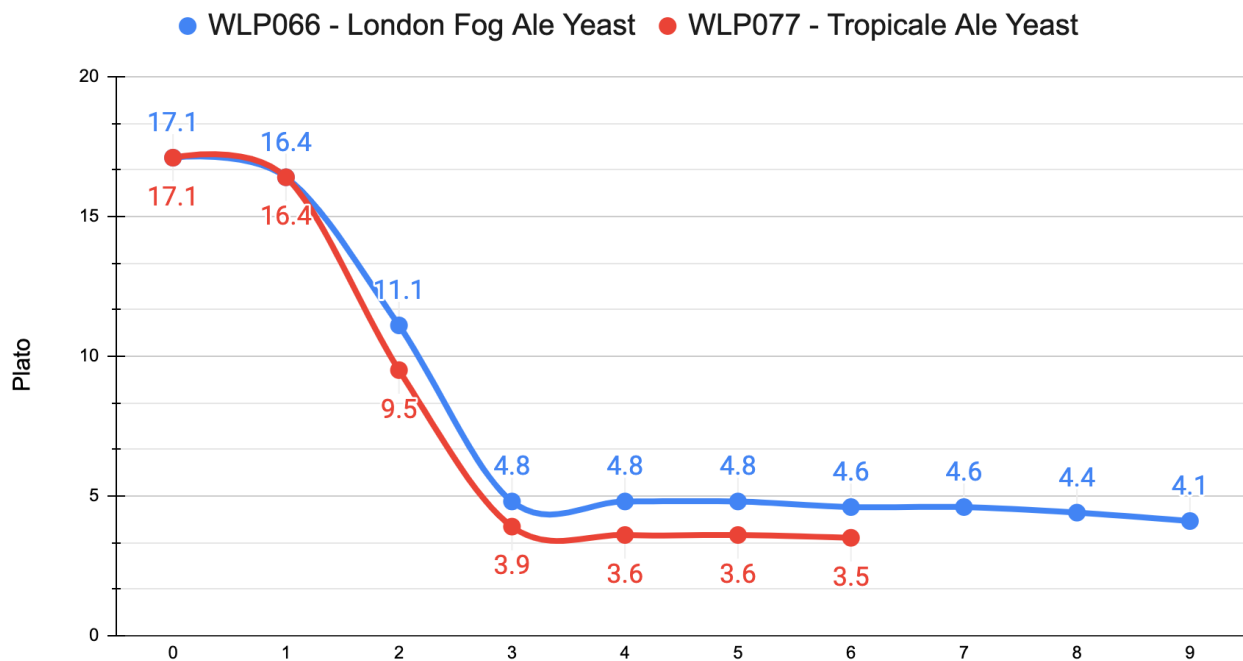
DRY HOP
Calypso
Cascade
Simcoe



OTHER:

Servomyces
Clarity Ferm
Rice Hulls
Phantasm

Gravity (Plato)



	WLP066	WLP077
App. Attenuation (%):	77.1	81.0
Starting pH:	5.0	5.0
Final pH:	4.5	4.4
Ferm Temp (°C)	20	20
Ferm Temp (°F)	68	68

	WLP066	WLP077
Diacetyl As-is (ppb):	72.4	29.1
Diacetyl Total (ppb):	120.1	48.6
Acetaldehyde (ppm):	18.7	13.3
Ethyl Acetate (ppm):	67.6	82.7
Isoamyl Acetate (ppm):	1.7	3.4