Tabberer IPA

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. Now with new Nectaron hops providing aromas of citrus, pineapple, peach, and grapefruit!



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.

TASTING NOTES:

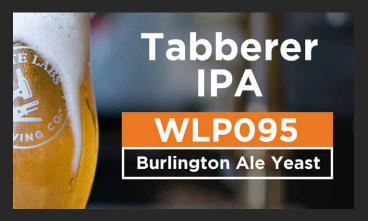
Fresh Peach | Nectarine | Earthy

PAIRINGS:

Margherita Pizza

STATS			
ABV(%):	7.2		
IBU(ppm):	45		
SRM:	22.4		
OG/Plato:	1.063/15.4P		
FG/Plato:	1.009/2.3P		
Gluten (ppm):	31.7		

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



This yeast is the signature strain for a brewery in the Northeast United States, making it ideal for New England-style IPAs. Adding personality to your beer by contributing esters and body, this strain will blend with hop flavors and aromas while balancing bitterness.

TASTING NOTES:

Pineapple | Peach Rings | Blood Orange

PAIRINGS:

Cacio E Pepe Pizza, Yeast Buddies

STATS			
ABV(%):	6.9		
IBU(ppm):	57.5		
SRM:	36.8		
OG/Plato:	1.063/15.4P		
FG/Plato:	1.012/3.1P		
Gluten (ppm):	44.4		

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YEAST:

WLP001 California Ale Yeast or WLP095 Burlington Ale Yeast



MALT:

Pale Malt (300kg/76.7%) Golden Oats (45kg/11.5%) Carafoam (46kg/11.8%)



HOPS:

WHIRLPOOL
Simcoe (2kg)
Amarillo (1.5kg)
Nectaron (2kg)

DRY HOP		
Simcoe (2.5kg)		
Amarillo (2g)		
Nectaron (3kg)		

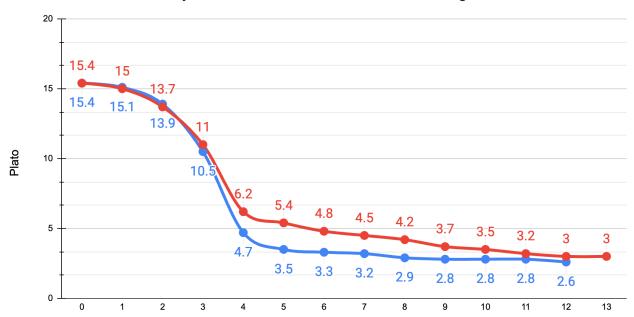


OTHER:

Servomyces (12g) Clarity Ferm (300mL) ALDC (12mL)

Gravity (Plato)





	WLP001	WLP095
App. Attenuation (%):	85.2	80.5
Starting pH:	4.8	4.8
Final pH:	4.6	4.5
Ferm Temp (°C)	18	18
Ferm Temp (°F)	64	64

	WLP001	WLP095
Diacetyl As-is (ppb):	37.1	23.6
Diacetyl Total (ppb):	76.4	47.2