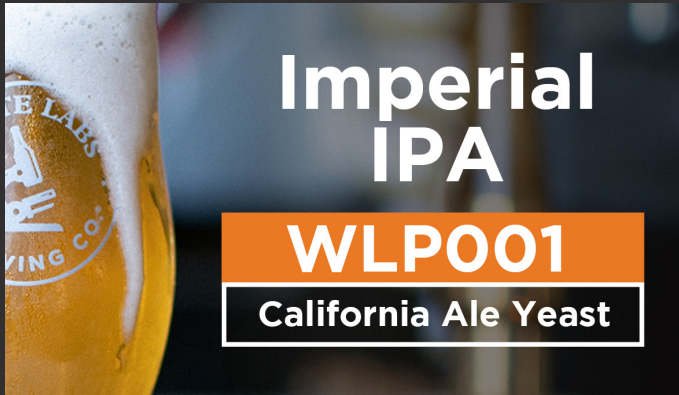


# Imperial IPA

WHITE LABS BREWING CO.

## SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

An impressive, intimidating, invigorating, Imperial IPA. With an unimaginative amount of hops of Centennial, Amarillo, and Cascade this beer



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:

Papaya | Grapefruit Rind | Resin

### PAIRINGS:

Fire Roasted Rigatoni | Bianca Funghi

STATS	
ABV(%):	8.8
IBU(ppm):	53.5
OG/Plato:	1.077/18.7P
FG/Plato:	1.011/2.9P
Gluten (ppm):	< 20

Using traditional Norwegian Yeast, we were able to ferment at higher temperatures at 90°F (32°C) while still producing a clean flavor profile.

### TASTING NOTES:

Grapefruit | Lemon | Pine

### PAIRINGS:

Summer Sausage | Yeast Buddies

STATS	
ABV(%):	8.3
IBU(ppm):	65.5
OG/Plato:	1.077/18.7P
FG/Plato:	1.014/3.7P
Gluten (ppm):	30.57

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

# Imperial IPA

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## YEAST:

WLP001 California Ale Yeast or  
WLP521 Hornindal Kveik Ale Yeast



## MALT:

Pale Malt (425kg/90.6%)  
Carafoam (44.2kg/9.4%)



## HOPS:

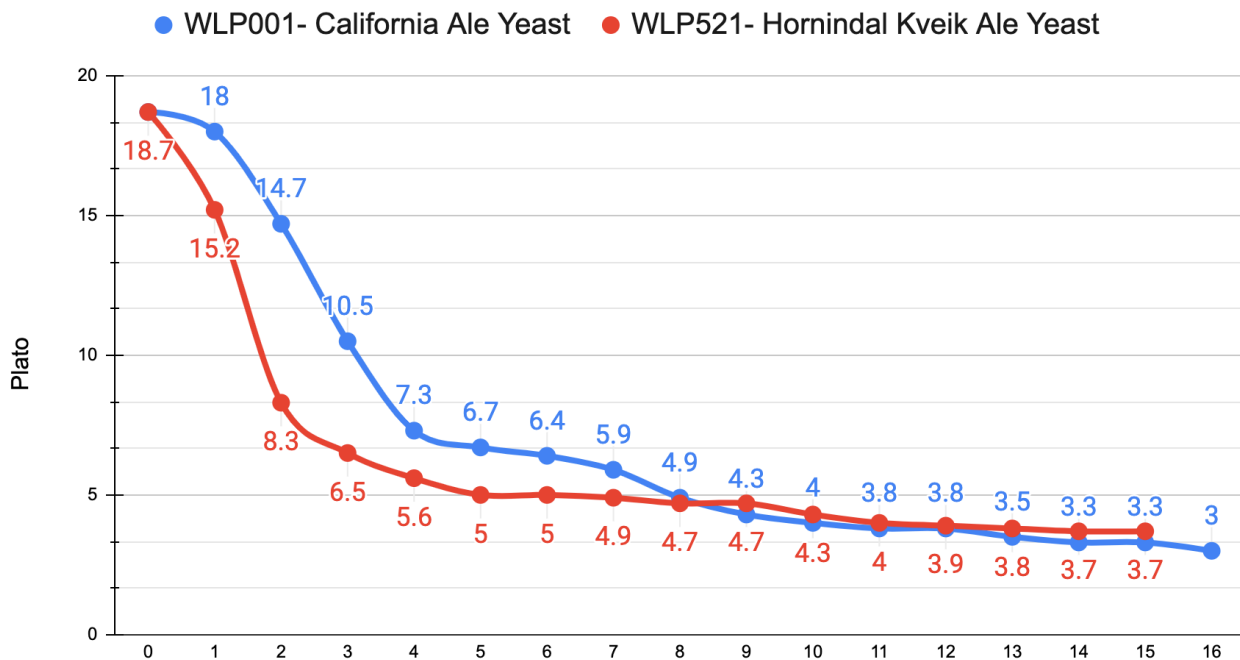
WHIRLPOOL	DRY HOP
Centennial (1kg)	Centennial (3kg)
Amarillo (1kg)	Amarillo (2.2kg)
Cascade (1kg)	Cascade (2kg)



## OTHER:

Servomyces (20g)  
Clarity Ferm(320mL)  
ALDC (12mL)

## Gravity (Plato)



	WLP001	WLP521
App. Attenuation (%):	84.6	80.3
Starting pH:	5.1	5.1
Final pH:	4.8	4.6
Ferm Temp (°C)	18	25
Ferm Temp (°F)	64	77

	WLP001	WLP521
Diacetyl As-is (ppb):	41.7	22.8
Diacetyl Total (ppb):	96.9	53.8