

# Better Haze Ahead

WHITE LABS BREWING CO.

## SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

What's that in the distant fog? Notes of grapefruit, orange, and mango are coming to the forefront as the fog rolls in. Bet you can't see past this delicious, delectable velvety Hazy IPA. Cheers to a wonderful beer and here's to Better Haze Ahead!



## Better Haze Ahead®

**WLP066**

London Fog Ale Yeast®



## Better Haze Ahead®

**WLP077**

Tropicale Yeast Blend

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:

Grapefruit Rind | Tangerine | Woodsy

### PAIRINGS:

Hot Chicken | White Labs Sliders

STATS	
ABV(%):	7.5
IBU(BU):	38.8
SRM:	35.1
OG/Plato:	1.072/17.5P
FG/Plato:	1.016/4.1P
Gluten (ppm):	68.0

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:

Pineapple | Passionfruit | Mango

### PAIRINGS:

Pepperoni Pizza | Street Tacos

STATS	
ABV(%):	8.0
IBU(BU):	48
SRM:	41.5
OG/Plato:	1.072/17.5P
FG/Plato:	1.011/2.8P
Gluten (ppm):	55.2

ABV (alcohol by volume)  
IBU (international bitterness units)

OG (original gravity)  
FG (final gravity)

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## YEAST:

WLP066 London Fog Ale Yeast  
WLP077 Tropicale Yeast Blend



## HOPS:

WHIRLPOOL
Citra (1.5kg/45min)
BRU-1 (1.3kg/45min)
El Dorado (1.2kg/45min)
Mosaic (1.2kg/45min)

DRY HOP
LUPOMAX Citra (1.2kg)
BRU-1 (2.0kg)
El Dorado (1.5kg)
LUPOMAX Mosaic (1.2kg)



## MALT:

Pale Malt (245kg/53.4%)  
White Wheat (124.7kg/27.2%)  
Flaked Oats (42kg/9.1%)  
Carafoam (22.4kg/4.9%)

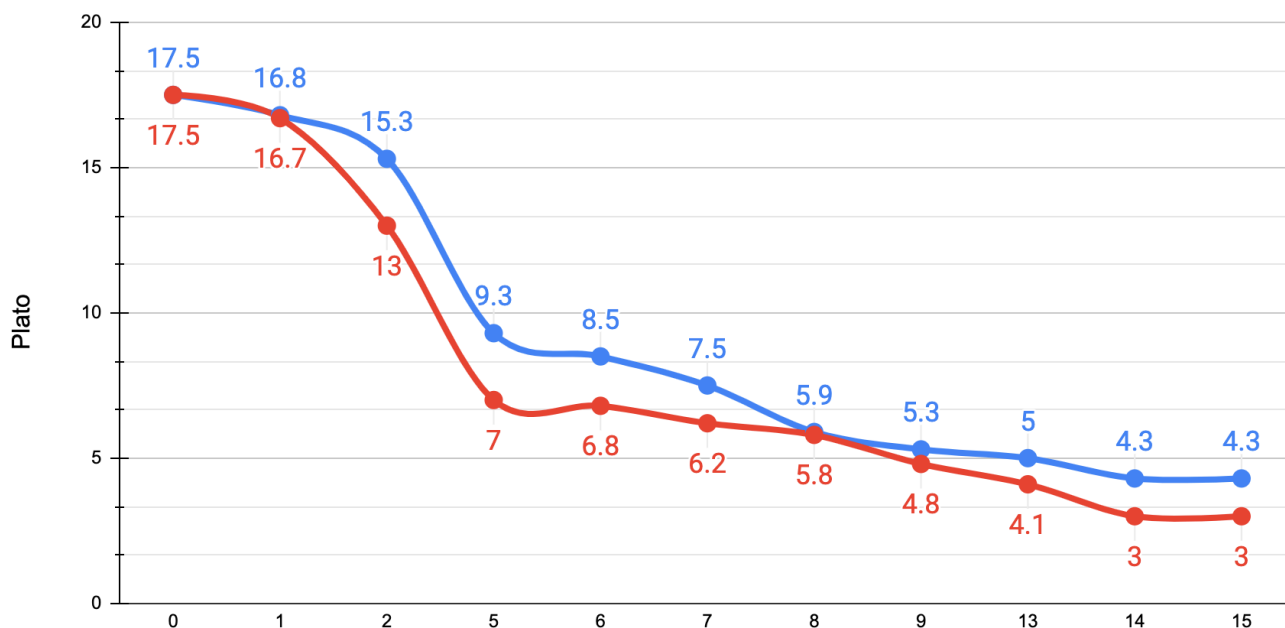


## OTHER:

Servomyces (12g)  
Rice Hulls  
Clarity Ferm (600mL)  
ALDC (10mL)

## Gravity (Plato)

● WLP066 London Fog Ale Yeast ● WLP077 Tropicale Yeast Blend



	WLP066	WLP077
App. Attenuation (%):	76.5	83.8
Starting pH:	5.0	5.0
Final pH:	4.6	4.6
Ferm Temp (°C)	19	20
Ferm Temp (°F)	66	68

	WLP066	WLP077
Diacetyl As-is (ppb):	29.4	38.1
Diacetyl Total (ppb):	91.8	94.1