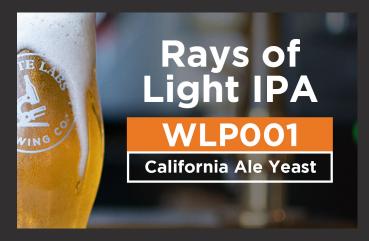
Rays of Light IPA

SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

A bright, irradesent, ultraviolet IPA. With clean crisp taste, the light shine through to reflect Citra, Chinook, and Amarillo hops. Bask in the Ray of Lights and enjoy the solar energy coming from this amazing 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. Now available in Dry and Liquid form.

TASTING NOTES:

Apricot | Orange | Grassy

STATS			
ABV(%):	7.0		
IBU(ppm):	47		
OG/Plato:	1.063/15.5P		
FG/Plato:	1.010/2.5P		
Gluten (ppm):	< 20		



The first exclusive release of White Labs Fermentation Society. This is a blend of many IPA strain favorites. Try using this strain today and sign up for the latest trends and information about everything fermentation!

TASTING NOTES:

Grapefruit Rind | Honeydew | Woodsy

STATS			
ABV(%):	7.2		
IBU(ppm):	46		
OG/Plato:	1.063/15.5P		
FG/Plato:	1.009/2.3P		
Gluten (ppm):	< 20		

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

Rays of Light IPA



YEAST:

HOPS:

WLP001 California Ale Yeast or WLP075 Hansen Ale Yeast Blend

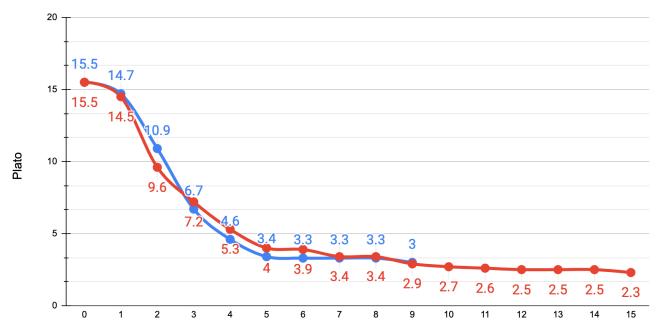


MALT: Pale Malt (340kg/87.2%) Carafoam (25kg/6.4%) White Wheat (25kg/6.4%)



Gravity (Plato)

WLP001 California Ale Yeast
WLP075 Hansen Ale Yeast Blend



	WLP001	WLP075
App. Attenuation (%):	83.8	85.2
Starting pH:	5.1	5.1
Final pH:	4.7	4.6
Ferm Temp (°C)	19	19
Ferm Temp (°F)	66	66

	WLP001	WLP075
Diacetyl As-is (ppb):	15	52.9
Diacetyl Total (ppb):	43.3	99.1