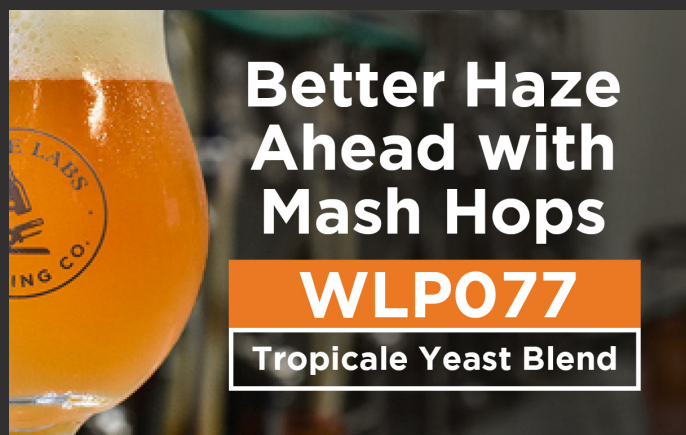


SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

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! With the addition of mash hopping, it adds even more bound thiols into the wort allowing certain yeast to release them into tropical notes of guava, passionfruit, and mango!



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:

Mango | Melon

STATS	
ABV(%):	8.1
IBU(ppm):	54
SRM:	56.9
OG/Plato:	1.074/18.1P
FG/Plato:	1.013/3.4P
Gluten (ppm):	86.1

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

East vs West has long been a battle... cities, weather, pizza, rap... and now IPAs. Who does it better? Luckily our new Hazy blend will produce amazing hazy beers- coast to coast and beyond. When used in conjunction with new-world modern hops, this blend produces amazing hazy beers by accentuating hop aroma reminiscent of fresh citrus and tropical fruit.

TASTING NOTES:

Cantaloupe | Candied Gummies

STATS	
ABV(%):	8.2
IBU(ppm):	52.5
SRM:	45.1
OG/Plato:	1.074/18.1P
FG/Plato:	1.013/3.4P
Gluten (ppm):	29.3

OG (original gravity)
FG (final gravity)

Better Haze Ahead with Mash Hops

5BBL BATCH
WHITE LABS BREWING CO.



YEAST:

WLP077 Tropicale Yeast Blend or
WLP091 Best Coast Hazy 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:

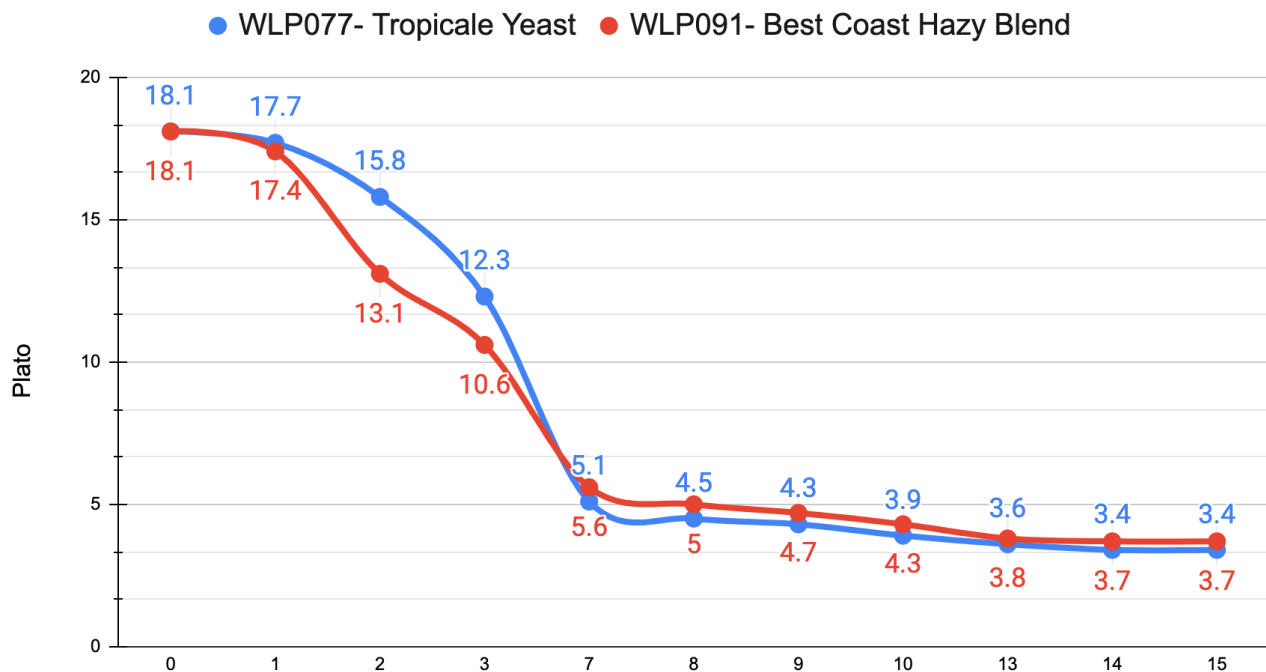
Pale Malt (245kg/53.4%)
White Wheat (124.7kg/27.2%)
Flaked Oats (42kg/9.1%)
Carafoam (22.4kg/4.9%)
Calypso (2.3kg/Mash Hops)



OTHER:

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

Gravity (Plato)



	WLP077	WLP091
App. Attenuation (%):	81.3	81.3
Starting pH:	5.1	5.1
Final pH:	4.7	4.7
Ferm Temp (°C)	20	20
Ferm Temp (°F)	68	68
Diacetyl As-is (ppb):	21.1	43.4