

# SMATH Hazy IPA

WHITE LABS BREWING CO.

## SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

A sessionable beer utilizing a 2-row base and carapils with heaps and heaps of Simcoe and Eukanot. Bask in the sun with this crisp, dank, IPA!



London Calling! White Labs is excited to bring you Premium Active Dry WLP066 London Fog Yeast, the most popular strain for Hazy/Juicy IPAs. This strain delivers pineapple and ruby red grapefruit aromas, with hop balance and some residual sweetness resulting in a velvety mouthfeel.

### TASTING NOTES:

Tangerine | Creamsicle | Resin

### PAIRINGS:

Hot Chicken Sandwich | Bianca Funghi

STATS	
ABV (%):	5.6%
IBU (ppm):	50
SRM:	16.5
OG/Plato:	1.056/13.7°P
FG/Plato:	1.013/3.2°P
Gluten (ppm):	74.4

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:

Pineapple | Banana | Grapefruit Rind

### PAIRINGS:

Ricotta Gnocchi | Street Tacos

STATS	
ABV (%):	5.2%
IBU (ppm):	50
SRM:	16.6
OG/Plato:	1.056/13.7°P
FG/Plato:	1.016/4.0°P
Gluten (ppm):	38.2

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

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## YEAST:

WLPD066 Dry London Fog Ale Yeast  
or WLP066 London Fog Ale Yeast



## MALT:

Pale Malt (320kg/ 93.4%)  
Carapils (22.5kg/6.6%)



## HOPS:

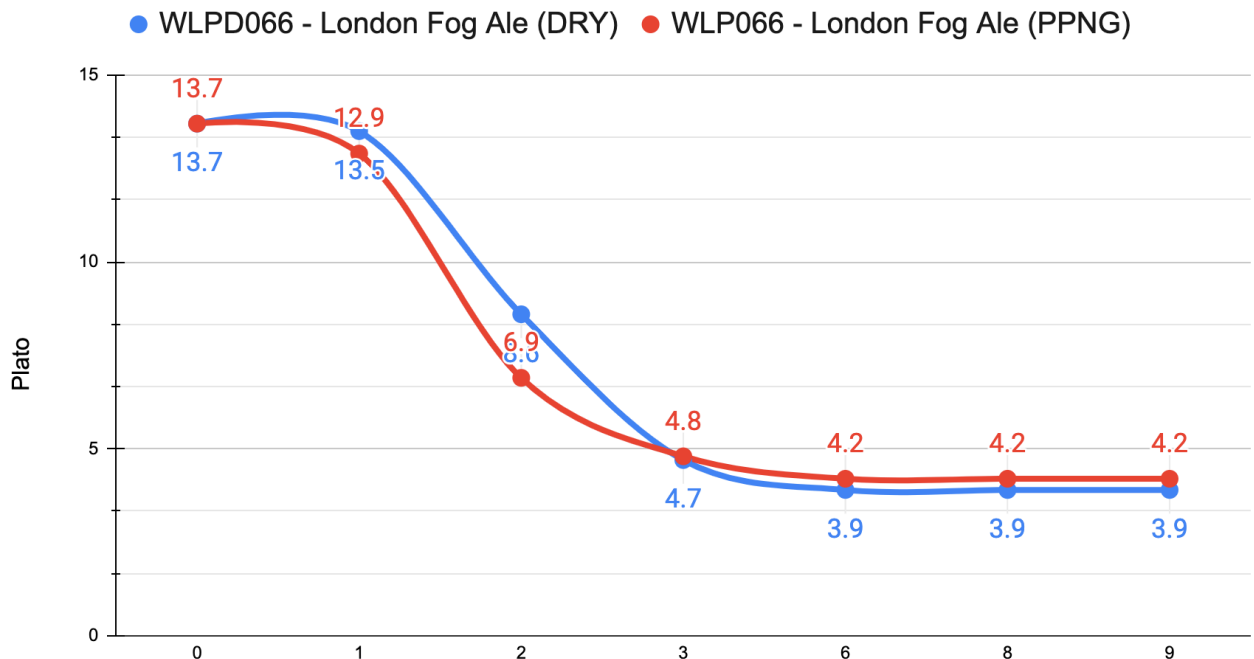
BOIL	WHIRLPOOL	DRY HOP
<b>Warrior (0.5kg/30min)</b>	<b>Simcoe (1.3kg/60min)</b>	<b>Simcoe (2.5kg)</b>
	<b>Eukanot (1.3kg/60min)</b>	<b>Eukanot (1.3kg)</b>



## OTHER:

Servomyces (12g)  
Clarity Ferm (150mL)  
Brewzyme-D (10mL)

## Gravity (Plato)



	WLPD066	WLP066
<b>App. Attenuation (%):</b>	<b>76.5</b>	<b>70.7</b>
<b>Starting pH:</b>	<b>5.0</b>	<b>5.0</b>
<b>Final pH:</b>	<b>4.7</b>	<b>4.7</b>
<b>Ferm Temp (°C)</b>	<b>20</b>	<b>20</b>
<b>Ferm Temp (°F)</b>	<b>68</b>	<b>68</b>