



TROPICALE IPA WITH MASH HOPS

5 GALLON RECIPE



We sought to make a yeast blend that has not only high activity for biotransformation capability, but also provides an all-natural way to create the balance of aroma and flavors known in Hazy IPAs.




SEE OTHER SIDE FOR A 5 GALLON IPA RECIPE USING WLP077 TROPICALE YEAST BLEND

5 GAL/20L BEER RECIPE

Brew our Tropicale IPA
with Mash Hops
fermented with



Est. ABV: 7.4% | OG: 1.069 | FG: 1.014 | IBUs: 31

	INGREDIENTS	AMOUNT	COMMENTS
 MASH	2 Row	6 lb	Mash In - 152°F (67°C) for 60 mins
	Weyermann Pilsner	3 lb	Add 15.10 liters of water at 165°F (74°C)
	Flaked Oats (do not mill)	1.5 lb	Mash Hop - 0.5oz Cascade
	Flaked Wheat (do not mill)	1.5 lb	Mash Out - 168°F (76°C) for 10 mins
	White Wheat Malt	1 lb	Add 9.66 liters of water at 194°F (90°C)
	Mash Hop - Cryo Cascade	0.5 oz	Mash - 60 min
 BOIL	Phantasm Powder	2.5 oz	Whirlpool
	Souther Cross	2 oz	Whirlpool
	Nelson	1.5 oz	Whirlpool
	Cryo Citra	2 oz	Dry Hop - Added to fermentation
	Nelson Sauvin	3.5 oz	Dry Hop - Added to fermentation
 YEAST	WLP077 Tropicale Yeast Blend	1 Homebrew Pouch	Fermentation: -7-10 days 64-74°F (18-23°C)

Need that extra bump of tropical aroma? By using mash hops or Phantasm powder, both are a great way to add even more bound thiols for our WLP077 TropicAle Yeast Blend to release into aromatic passionfruit, grapefruit and mango notes.



Explore the data and recipes behind our beers.

whitelabsbrewingco.com