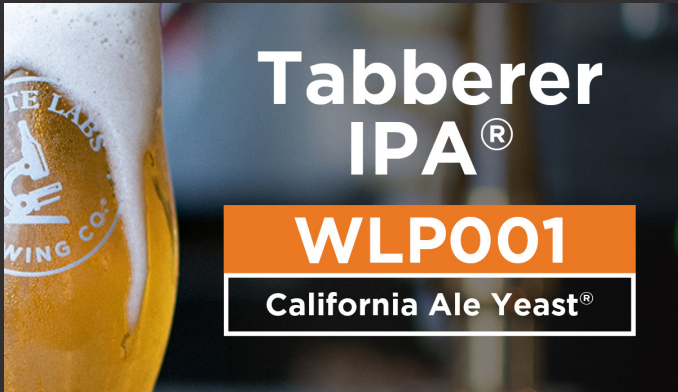


#### SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

Tabberer IPA is named after Horace Tabberer Brown, a British chemist who shared a passion for science and brewing. Join us in taking a step back to the past with this aroma-packed, unapologetically bitter example of the IPA style.



White Labs wouldn't be here without our first yeast strain produced in 1995, WLP001 California Ale Yeast®. This strain is a favorite in our collection and is used in some of the best beers around the world.

This yeast produces a clean, malty beer with pleasant ester characters that can be described as “bready.”

#### TASTING NOTES:

Lemon | Melon | Resin

#### TASTING NOTES:

Grapefruit | Tangerine | Zesty

#### PAIRINGS:

Kimchi Fries | Hawaiian Pizza

#### PAIRINGS:

Cucumber Salad | Bianca Funghi

STATS	
ABV(%):	7
IBU(ppm):	46.5
SRM:	12.2
OG/Plato:	1.064/15.6P
FG/Plato:	1.012/3.2P
Gluten (ppm):	< 20

STATS	
ABV(%):	7.3
IBU(ppm):	52
SRM:	11.1
OG/Plato:	1.064/15.6P
FG/Plato:	1.010/2.5P
Gluten (ppm):	< 20

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

OG (original gravity)  
FG (final gravity)

# Tabberer IPA®

## 10BBL BATCH

TWO 5BBL FERMENTATIONS



### YEAST:

WLP001 California Ale Yeast®  
or WLP009 Australian Ale Yeast



### HOPS:

BOIL	WHIRLPOOL	DRY HOP
<b>Warrior (0.2kg/30min)</b>	<b>Simcoe (1.5kg/60min)</b>	<b>Simcoe (3kg)</b>
	<b>Amarillo (1.5kg/60min)</b>	<b>Amarillo (3kg)</b>
	<b>Citra (1.5kg/60min)</b>	<b>Citra (3kg)</b>



### MALT:

Pale Malt (300kg/ 81.6%)  
Golden Oats (45kg/12.2%)  
Carafoam (22.8kg/6.2%)

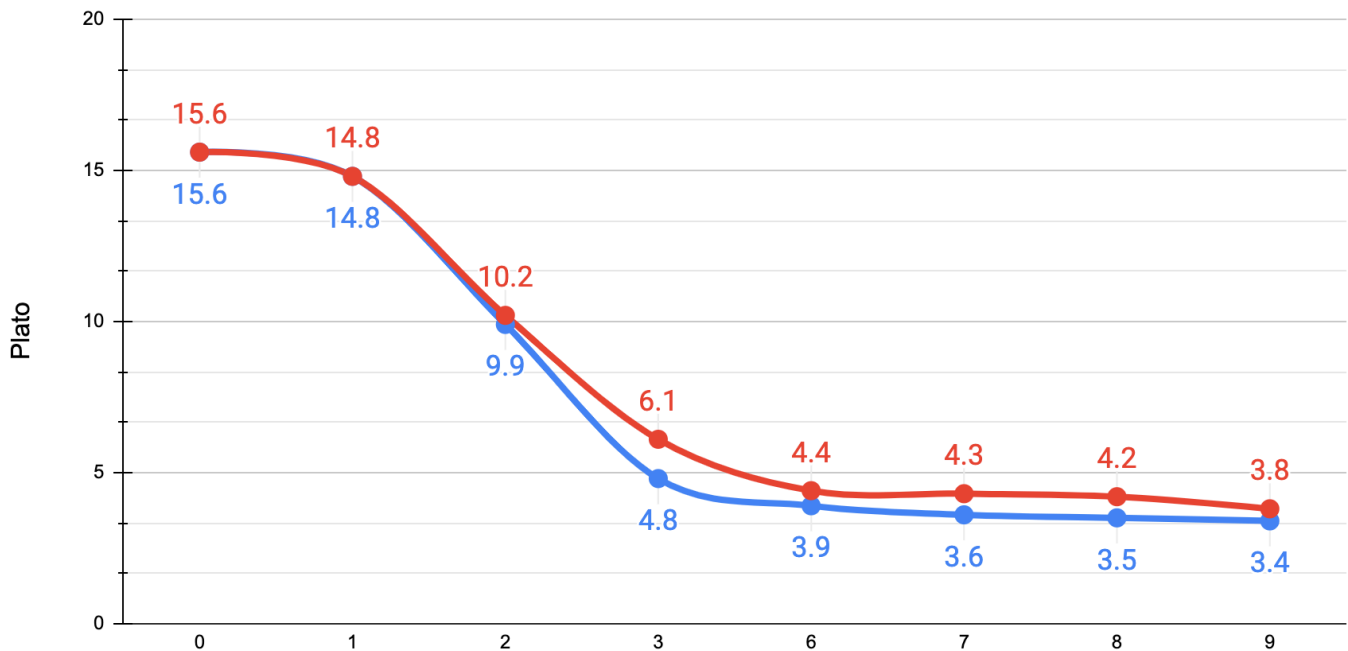


### OTHER:

Clarity Ferm (300mL)  
Brewzyme-D (150mL)  
Servomyces(12g)

## Gravity (Plato)

● WLP001 California Ale Yeast ● WLP009 Australian Ale Yeast



	WLP001	WLP009
<b>App. Attenuation (%):</b>	<b>80.3</b>	<b>84.2</b>
<b>Starting pH:</b>	<b>5.1</b>	<b>5.1</b>
<b>Final pH:</b>	<b>4.7</b>	<b>4.9</b>
<b>Ferm Temp (°C)</b>	<b>19</b>	<b>18</b>
<b>Ferm Temp (°F)</b>	<b>66</b>	<b>64</b>

	WLP001	WLP009
<b>Diacetyl As-is (ppb):</b>	<b>82.7</b>	<b>22.2</b>
<b>Diacetyl Total (ppb):</b>	<b>133.6</b>	<b>56.3</b>