

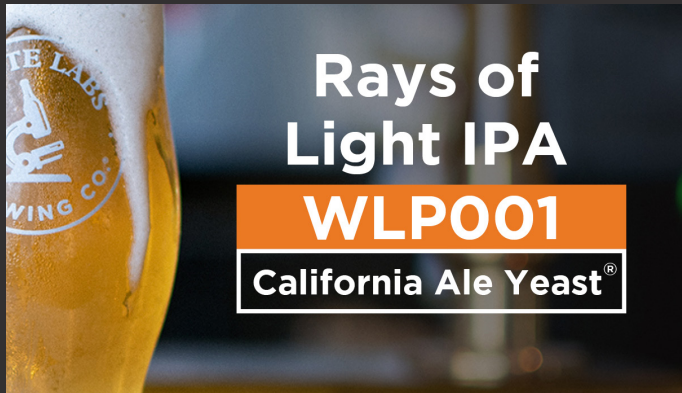
Rays of Light IPA

10BBL BATCH

TWO 5BBL FERMENTATIONS

SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

A bright, irradésent, ultraviolet IPA. With a clean crisp taste, the light shines through to reflect Citra, Chinook, and Amarillo hops. Bask in the Rays of Lights!



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.

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:

Fresh Cut Grass | Citrus | Resin

TASTING NOTES:

Pineapple | Passionfruit | Orange

STATS	
ABV(%):	7.4
IBU(ppm):	54
OG/Plato:	1.062/15.2P
FG/Plato:	1.007/1.9P
Gluten (ppm):	< 20

STATS	
ABV(%):	6.7
IBU(ppm):	52.5
OG/Plato:	1.062/15.2P
FG/Plato:	1.013/3.3P
Gluten (ppm):	< 20

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

OG (original gravity)
FG (final gravity)

Rays of Light IPA

10BBL BATCH

TWO 5BBL FERMENTATIONS



YEAST:

WLP001 California Ale Yeast® or
WLP066 London Fog Ale Yeast



HOPS:

BOIL
Warrior (0.5kg/30min)

WHIRLPOOL
Citra (0.5kg)
Chinook (0.75kg)
Amarillo (1.5kg)

DRY HOP
LUPOMAX Citra (1.5kg)
Chinook (2kg)
Amarillo (2.5kg)



MALT:

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

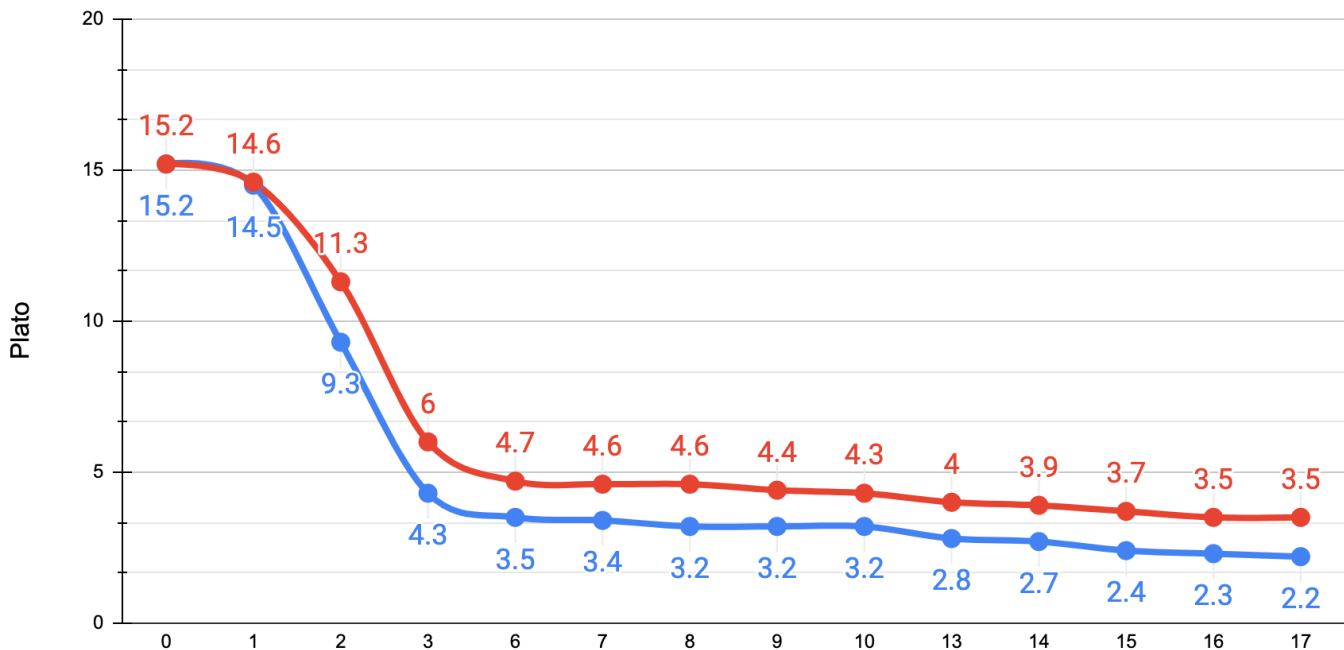


OTHER:

Servomyces (12g)
Clarity Ferm (400mL)
ALDC (10mL)

Gravity (Plato)

● WLP001 California Ale Yeast ● WLP066 London Fog Ale Yeast



	WLP001	WLP066
App. Attenuation (%):	88.0	78.7
Starting pH:	4.9	4.9
Final pH:	4.7	4.6
Ferm Temp (°C)	19	19
Ferm Temp (°F)	66	66

	WLP001	WLP066
Diacetyl As-is (ppb):	21.5	19.5
Diacetyl Total (ppb):	55.3	48.7