

Black IPA

10BBL BATCH

TWO 5BBL FERMENTATIONS

SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

A beer with the dryness, hop-forward balance, and flavor characteristics of an American IPA, but Black. By adding some dark malts, it adds a gentle and supportive roast flavor balance the hop bitterness.



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 strain has become a go-to house strain for American breweries due to its clean profile and high attenuation. It's an ideal strain for American and English hoppy beers as well as malty ambers, porters and brown ales.

TASTING NOTES:

Baker's Chocolate | Citrusy

TASTING NOTES:

Milk Chocolate | Berry

STATS	
ABV(%):	6.8
IBU(ppm):	53
OG/Plato:	1.065/15.9P
FG/Plato:	1.015/3.9P
Gluten (ppm):	< 20

STATS	
ABV(%):	6.9
IBU(ppm):	49.5
OG/Plato:	1.065/15.9P
FG/Plato:	1.013/3.3P
Gluten (ppm):	< 20

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

OG (original gravity)
FG (final gravity)

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YEAST:

WLP001 California Ale Yeast® or
WLP007 Dry English Ale Yeast



HOPS:

BOIL
Warrior (0.5kg/30min)

WHIRLPOOL
Chinook (1.1kg/30 min)
Simcoe (1.2kg/30 min)
Amarillo (1.5kg/30 min)

DRY HOP
Chinook (2.2kg)
Simcoe (2.2kg)
Amarillo (2.2kg)



MALT:

Pale Malt (325kg/80.1%)
Chocolate Malt (14kg/3.4%)
Midnight Wheat (17kg/4.2%)
White Wheat (50kg/12.3%)

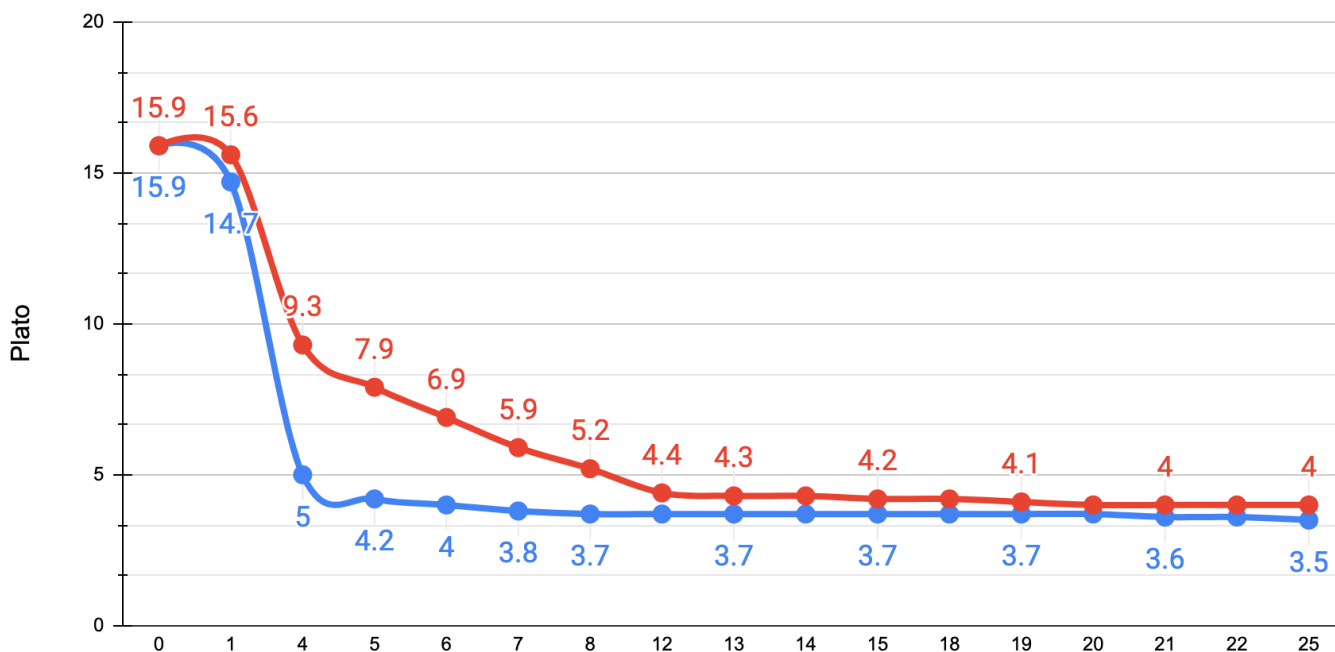


OTHER:

Rice Hulls
Servomyces (12g)
Clarity Ferm (200mL)
ALDC (10mL)

Gravity (Plato)

● WLP001 California Ale Yeast ● WLP007 Dry English Ale Yeast



	WLP001	WLP007
App. Attenuation (%):	76.0	79.2
Starting pH:	5.1	5.1
Final pH:	4.7	4.8
Ferm Temp (°C)	19	19
Ferm Temp (°F)	66	66

	WLP001	WLP007
Diacetyl As-is (ppb):	41.3	47.4
Diacetyl Total (ppb):	81.4	74.4