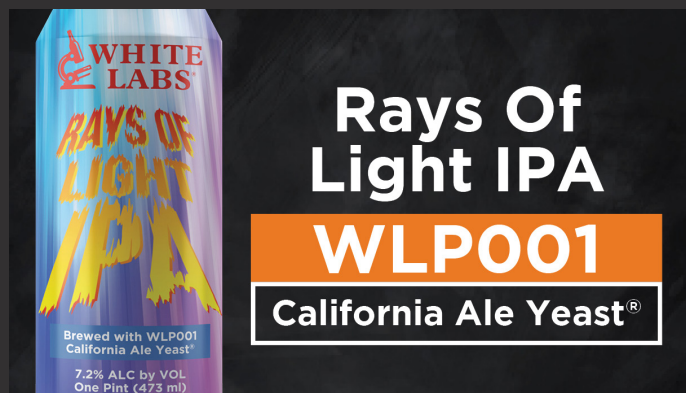


Rays Of Light IPA

10BBL BATCH
TWO 5BBL FERMENTATIONS

SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

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



Rays Of Light IPA

WLP001

California Ale Yeast®



Rays Of Light IPA

WLP066

London Fog Ale Yeast®

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:

Marmalade | Resin | Floral

TASTING NOTES:

Orange | Apricot | Spice

STATS	
ABV(%):	7.3
IBU(ppm):	50.5
OG/Plato:	1.063/15.4P
FG/Plato:	1.010/2.6P
Gluten (ppm):	25

STATS	
ABV(%):	7.1
IBU(ppm):	57.5
OG/Plato:	1.063/15.4P
FG/Plato:	1.011/2.8P
Gluten (ppm):	26

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	WHIRLPOOL	DRY HOP
Warrior (0.5kg/60min)	Citra Cryo (0.5kg/60min)	Citra (1.3kg)
Mosaic (0.5kg/30min)	Chinook (0.75kg/60min)	Chinook (2.1kg)
	Amarillo (1.5kg/60min)	Amarillo (2.6kg)



MALT:

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

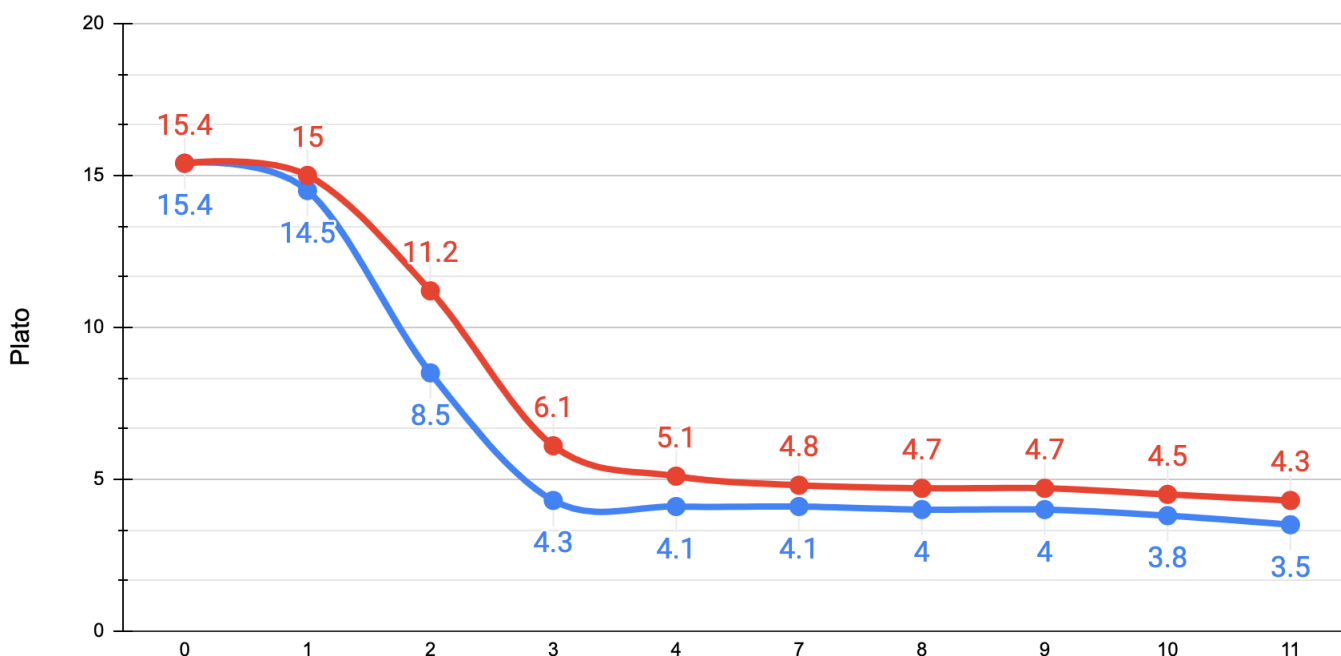


OTHER:

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

Gravity (Plato)

● WLP001 California Ale Yeast ● WLP066 London Ale Yeast



	WLP001	WLP066
App. Attenuation (%):	83.8	82.7
Starting pH:	5.0	5.0
Final pH:	4.8	4.7
Ferm Temp (°C)	19	19
Ferm Temp (°F)	66	66

	WLP001	WLP066
Diacetyl As-is (ppb):	18.9	16.1
Diacetyl Total (ppb):	43.3	35.4