

Tabberer IPA

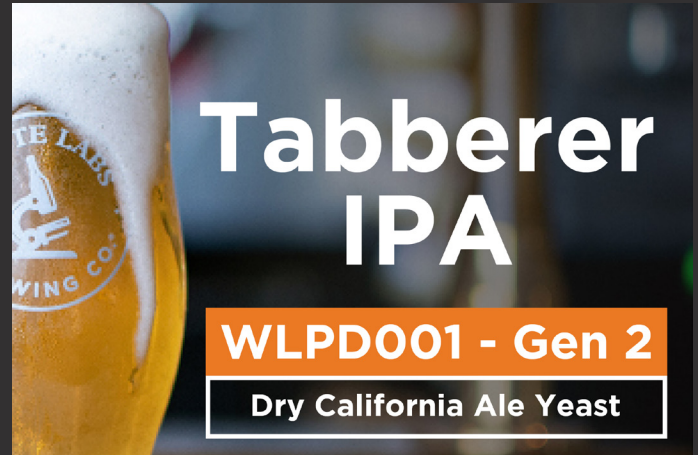
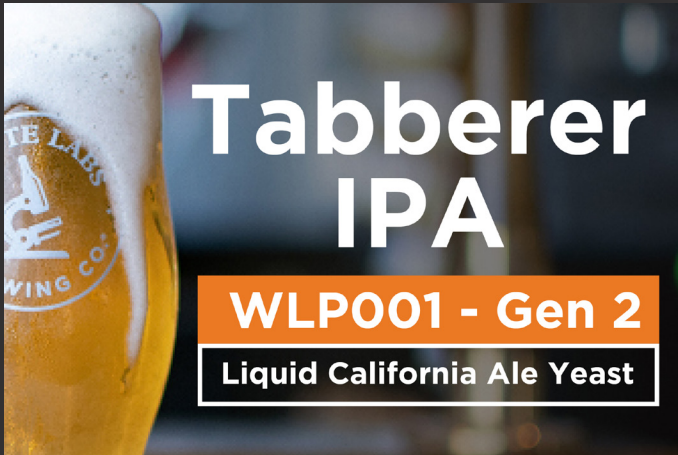
10BBL BATCH

TWO 5BBL FERMENTATIONS

SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

Peach, Mango, Tropical! Science doesn't just stop at yeast strains. We recently used a new hop, HRC-003, is an Elite Line experimental public hop from the USDA breeding program. It's mother is Brewers Gold and it's father 64103M. Come try the new new!

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.

Repitching is a great way for breweries to save money and hit the perfect stride in beer making. By having the yeast get accustomed to the recipe after a couple of generations, they really shine through with quicker fermentations and cleaner flavors.

TASTING NOTES:

Grapefruit | Tropical | Pine

TASTING NOTES:

Citrus | Bread Dough

STATS	
ABV(%):	7.3
IBU(ppm):	43.5
OG/Plato:	1.064/15.6P
FG/Plato:	1.011/2.7P
Gluten (ppm):	< 20

STATS	
ABV(%):	7.7
IBU(ppm):	43
OG/Plato:	1.064/15.6P
FG/Plato:	1.008/2.1P
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: (Pitched at 1 million cells/mL/P)
WLP001 Liquid California Ale Yeast or
WLP001 Dry California Ale Yeast



HOPS:

WHIRLPOOL	DRY HOP
Simcoe (2kg/60min)	Simcoe (2.5kg)
HRC-003 (2kg/60min)	HRC-003 (3kg)
Amarillo (1.5kg/60min)	Amarillo (2kg)

DRY HOP:

- ▶ **Day 5** - 1000g Amarillo, 1250g Simcoe, 1500g HRC-003, & 38mL Brewzyme-D
- ▶ **Day 6** - CO2 Burst
- ▶ **Day 7** - Hop Dump - 1000g Amarillo, 1250g Simcoe, 1500g HRC-003, & 38mL Brewzyme-D
- ▶ **Day 8** - CO2 Burst
- ▶ **Day 11** - Ensure VDK within proper specs, crash FV to 1C over 24 hours
Dump Remaining Hops
- ▶ **Day 12** - Biofine both FVs w/ 800 mL
Both Clear/West Coast IPA Clarity

HARVEST: Made possible with
Flexpump/Flexbrink



MALT:

Pale Malt (300kg/76.7%)
Golden Oats (45kg/11.5%)
Carafoam (46kg/11.8%)



OTHER:

- ▶ **Servomyces**
(12g/ 5 Min End of Boil)
- ▶ **Pitch Clarity Ferm**
(300mL) during KO for proper mixing
- ▶ **Pitch Brewzyme-D**
(75mL) during KO for proper mixing
- ▶ **Trub dump at 24 hours**

CELLAR FUN:

- ▶ **KO TEMP: 18°C**
- ▶ **AERATED TO 20 PPM**

FERMENTATION:

- ▶ **DAY 5: RAISED DRY TO 23°C**
- ▶ **DAY 8: RAISED LIQUID TO 23°C**

	WLP001	WLPD001
App. Attenuation (%):	83.0	86.8
Starting pH:	5.0	5.0
Final pH:	4.7	4.8
Ferm Temp (°C)	18	18
Ferm Temp (°F)	64	64
Diacetyl As-is (ppb):	32.9	39.8
Diacetyl Total (ppb):	76.3	69.4

Gravity (Plato)

