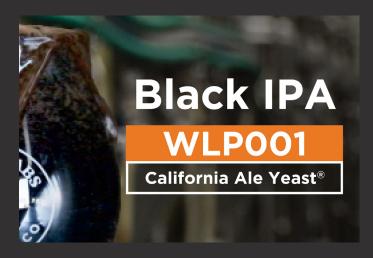
# Black IPA

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

Don't let the darkness deceive you. A grain bill with darker malts, it appears as heavy beer but it actually has the taste, body and aroma of an IPA with subtle hints of roastiness.



White Labs wouldn't be here without our first yeast strain produced in 1995, WLPOO1 California Ale Yeast<sup>®</sup>. This strain is a favorite in our collection and is used in some of the best beers around the world.

#### **TASTING NOTES:**

Baker's Chocolate | Citrusy

STATS		
ABV(%):	7.5	
IBU(ppm):	56.5	
OG/Plato:	1.069/16.7P	
FG/Plato:	1.014/3.6P	
Gluten (ppm):	165	

ABV (alcohol by volume) IBU (international bitterness units) OG (original gravity) FG (final gravity)



The Yeast Bay Strains now available through White Labs! Midwestern Ale yeast is a single strain of *Saccharomyces cerevisiae* isolated from a storied brewery in the heartland of America, well suited for fermentation across a broad style spectrum.

#### **TASTING NOTES:**

Chocolate Malt Ball | Pine

STATS		
ABV(%):	6.9	
IBU(ppm):	70.5	
OG/Plato:	1.069/16.7P	
FG/Plato:	1.016/4.2P	
Gluten (ppm):	83.1	



#### YEAST:

2 PPNG Pouches for 0.75 mil cells/mL/P

WLP001 California Ale Yeast® or WLP4040 Midwestern Ale Yeast

# HOPS:

BOIL	WHIRLPOOL	DRY HOP
Magnum (0.5kg/30min)	Chinook (1.1kg/30min)	Chinook (2.2kg)
	Simcoe (1.2kg/30min)	Simcoe (2.2kg)
	Amarillo (1.5kg/30min)	Amarillo (2.2kg)

#### **DRY HOP:**

- Day 7 Dry Hop & CO2 burst
- Day 11 Trub Drump
- Day 13 Capped/Crashed

#### **CELLAR FUN:**

- ▶ KO Temp: 19°C
- Aerated to 15 ppm
- Trub dump at 24 hours



### MALT:

Pale Malt (340kg/80.8%) Midnight Wheat (17kg/4.0%) Chocolate Malt (14kg/3.3%)

**10BBL BATCH** 

**TWO 5BBL FERMENTIONS** 

# OTHER:

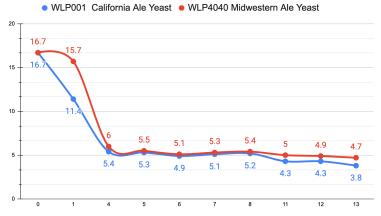
- ▶ Rice Hulls
- Servomyces (12g/ 5 Min End of Boil)
- Pitch Clarity Ferm (300mL) during KO for proper mixing
- Pitch Brewzyme-D (75mL) during KO for proper mixing



	WLP001	WLP4040
App. Attenuation (%):	79.3	75.1
Starting pH:	5.0	5.0
Final pH:	4.8	4.6
Ferm Temp (°C)	19	19
Ferm Temp (°F)	66	66

# Gravity (Plato)

Plato



#### BLACK IPA / BEER DATA