



Tabberer IPA

WLP008
East Coast Ale Yeast
TASTING NOTES:

Orange Zest | Kiwi | Lavender

TALKING POINTS:

This strain leaves behind a bit of haze due to its low flocculation. Along with this comes huge bursts of tropical and floral notes that complement the hop character perfectly.

PAIRINGS:

- Steak & Avocado Salad
- Floral or Herbal Goat Cheese

STATS	
ABV:	6.6%
IBU:	53.5
OG:	15.7 Plato
FG:	4.2 Plato
GLUTEN:	<10 ppm
SRM:	16.8

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

STORY:

Horace Tabberer Brown was a British chemist, who shared a passion for science and brewing. While working as a brewer in the late 1800s, he set up a small lab onsite, which became the first record of a scientist using a microscope in a brewery. Our most popular beer blends science with craft in this interpretation of east meets west style duo of India Pale Ales.


YEAST:

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HOPS:

Warrior – Boil 60min. (21 IBUs)
 Chinook – Boil 15min. (13 IBUs)
 Amarillo – Boil 10min. (7 IBUs)
 Amarillo – Boil 5min. (4 IBUs)
 Citra – Boil 5min. (5 IBUs)
 Amarillo – Whirlpool 20min. (11 IBUS)
 Citra – Whirlpool 20min. (15 IBUs)
 Amarillo – Day 3 Dry Hop
 Citra – Day 3 Dry Hop


MALT:

Pale Malt (84%)
 Vienna Malt (13%)
 White Wheat (3%)


OTHER:

Servomyces
 Clarity Ferm