


TASTING NOTES:

Grapefruit | Pine | Resinous

TALKING POINTS:

This beer is our classic West Coast IPA using the renowned California Ale Yeast. Built around multiple additions of Citra and Amarillo hops, this beer takes you back to the aroma-packed, unapologetically bitter examples of the style.

PAIRINGS:

- Arugula Pizza (Asheville)
- Carne Asada Tacos

STATS	
ABV:	7.2%
IBU:	54.5
OG:	15.7 Plato
FG:	2.6 Plato
GLUTEN:	<10ppm
SRM:	12.00

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:

WLP001 California Ale Yeast


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

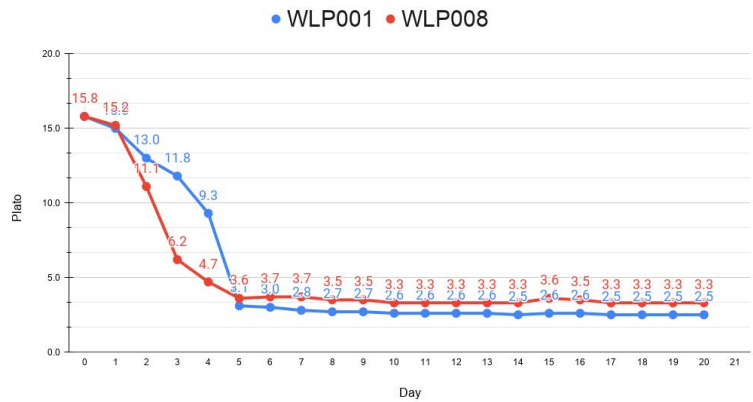
Tabberer IPA

WLP001 & WLP008

BATCH: 225

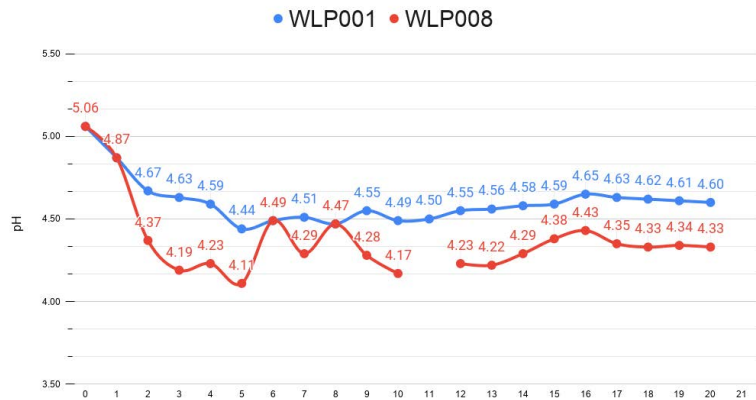
	WLP001	WLP008
Starting Gravity	15.8 Plato	15.8 Plato
24 Hours	15 Plato	15.2 Plato
48 Hours	13 Plato	11.1 Plato
Final Gravity	2.5 Plato	3.3 Plato

Gravity (Plato)



	WLP001	WLP008
Diacetyl as-is	<15 ppb	<15 ppb
Diacetyl total	46 ppb	31 ppb
Acetaldehyde	4.1 ppm	3.3 ppm
Ethyl acetate	16.7 ppm	30.2 ppm
Isoamyl acetate	0.36 ppm	0.42 ppm

pH



Fermentation Profile:

Pitch yeast at 66°F (19°C)

Raise temperature to 70°F (21°C) on Day 5

Crash temperature to 34°F (1°C) for conditioning once at terminal gravity and beer passes VDK.