

Tabberer IPA

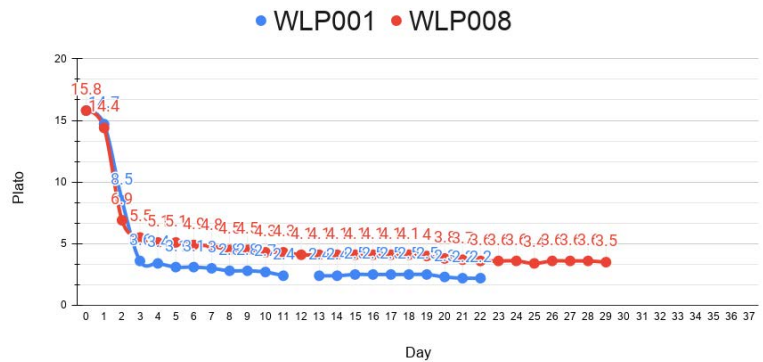
WLP001 & WLP008

BATCH: 235

Gravity (Plato)

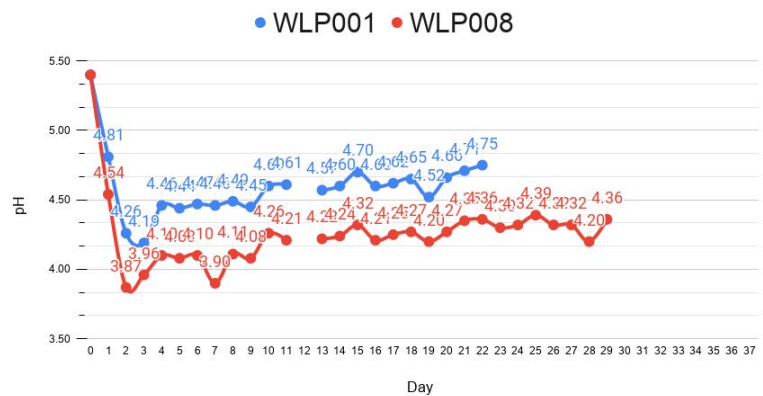
Attenuation: WLP001: 82.50% WLP008: 73.75%

	WLP001	WLP008
Starting Gravity	10.9 Plato	10.9 Plato
24 Hours	10.5 Plato	10.4 Plato
48 Hours	10.4 Plato	9.80 Plato
Final Gravity	2.9 Plato	2.3 Plato



	WLP001	WLP008
Diacetyl as-is	9.30ppm	10.0ppm
Diacetyl total	18.70ppm	20.70ppm
Acetaldehyde	10.4ppm	5.75ppm
Ethyl acetate	15.2ppm	14.7ppm
Isoamyl acetate	1.2ppm	1.1ppm

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.