

Double IPA

WHITE LABS BREWING CO.

SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

An ode to the classic 2000's Double IPA Style. We doubled up on our traditional Tabberer IPA recipe and made it more boozy and malt forward. These IPAs were dry hopped with multiple rounds of Nelson, Simcoe, and Citra for monstrous aromas of tropical fruit and resin.



WLP001 California Ale Yeast® is the definition of a classic for a hoppy west coast-style beer. We chose this strain for its tried and true ability to allow hoppy aromatics and bitterness to shine. Easily pitched inline by using our new PurePitch Next Generation packaging and Aseptic Transfer System.

TASTING NOTES:

Underripped Papaya | Rock Candy | Resin

PAIRINGS:

Adobo Fries, Hot Chicken Sandwich, Pork Belly Sandwich

STATS	
ABV:	9.1%
IBU:	66.5
OG:	1.079
FG:	1.013

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

WLP090 San Diego Super Ale Yeast is known for producing clean fermentations accentuating subtle character from hops and malt. This beer is no exception with a clean bitterness and underlying fruit-like hoppy character.

TASTING NOTES:

Pineapple | Orange | Floral

PAIRINGS:

Chicken Wings, Kimchi Fries, Double Cheeseburger

STATS	
ABV:	9.7%
IBU:	63
OG:	1.079
FG:	1.009

Double IPA

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YEAST:

WLP001 California Ale Yeast® or
WLP090 San Diego Super Ale Yeast



MALT:

Pale Malt (82.8%)
Carapils Malt (5.7%)
White Wheat (11.5%)



HOPS:

BOIL
Warrior 60 min
Cascade 10 min
Citra 5 min

WHIRLPOOL
Nelson Sauvin 20 min
Simcoe 20 min

DRY HOP
Nelson Sauvin
Simcoe
Citra



OTHER:

Servomyces
Clarity Ferm

	WLP001	WLP090
App. Attenuation (%):	83.4	88.7
Starting pH:	5.26	5.26
Final pH:	5.17	5.17
Ferm Temp (°C)	19-23	19-23
Ferm Temp (°F)	66-73	66-73

	WLP001	WLP090
Diacetyl As-is (ppb):	23.15	63.45
Gluten (ppm):	< 10	< 10