

# Black IPA

WHITE LABS BREWING CO.

## SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

A beer with the dryness, hop-forward balance, and flavor characteristics of an American IPA, but Black. By adding some dark malts, it adds a gentle and supportive roast flavor balance the hop bitterness.



WLP001 California Ale Yeast® is the classic powerhouse for all styles of beer. We chose this strain for its tried and true ability to allow hoppy aromatics and bitterness to shine.

### TASTING NOTES:

Cacao | Citrus | Earthy

### GLASSWARE:

IPA Glass

### PAIRINGS: [CHECK OUT OUR MENU](#)

White Labs Sliders, Sausage Pizza

STATS	
ABV:	7.0%
IBU:	62.5
OG/Plato:	1.066/16.1P
FG/Plato:	1.012/3.0P

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 characters from hops and malt.

### TASTING NOTES:

Graham Cracker | Bitter Chocolate | Resin

### GLASSWARE:

IPA Glass

### PAIRINGS: [CHECK OUT OUR MENU](#)

Pepperoni Pizza, Adobo Fries

STATS	
ABV:	7.1%
IBU:	66
OG/Plato:	1.066/16.1P
FG/Plato:	1.011/2.8P

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## YEAST:

WLP001 California Ale Yeast\* or  
WLP090 San Diego Super Ale Yeast



## MALT:

Pale Malt (78.9%)  
White Wheat (13.6%)  
Chocolate Malt (3.4%)  
Midnight Wheat (2.7%)



## HOPS:

BOIL
Warrior 30min

WHIRLPOOL
Chinook
Simcoe
Amarillo

DRY HOP
Chinook
Simcoe
Amarillo



## OTHER:

Servomyces  
Clarity Ferm  
Rice hulls

	WLP001	WLP090
App. Attenuation (%):	81.3	82.3
Starting pH:	5.2	5.2
Final pH:	4.8	4.9
Ferm Temp (°C)	20	20
Ferm Temp (°F)	68	68

	WLP001	WLP090
Diacetyl As-is (ppb):	25.1	28.3
Diacetyl Total (ppb):	74.9	N/A
Gluten (ppm):	110.3	55.1
Acetaldehyde (ppm):	18.7	3.49
Ethyl Acetate (ppm):	19.2	16
Isoamyl Acetate (ppm)	0.5	0.3