

SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

A sessionable beer utilizing a 2-row base with heaps and heaps of Eukanot and Simcoe hops. Bask in the sun with this crisp, dank, IPA! sMATH stands for a Single Malt and Three Hop recipe but reflects our love for all science!!!



WLP001 California Ale Yeast® is the first to be offered by White Labs and is known for its clean flavors and hardy fermentations. Look for the emphasis on hop aroma and flavor along with a nice, soft bitter finish.

TASTING NOTES:

Raspberry | Orange Pith | Eucalyptus

GLASSWARE:

IPA Glass

PAIRINGS:

California Cheese Board, Petite Insalata

STATS	
ABV(%):	6.8
IBU(BU):	65.5
SRM:	7.2
OG/Plato:	1.059/14.4P
FG/Plato:	1.007/1.9P

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

Licensed from Charlie Papazian, this strain can ferment at both ale and lager temperatures, allowing brewers to produce diverse beer styles. The recipes in both *The Complete Joy of Homebrewing* and *The Homebrewer's Companion*, were originally developed and brewed with this yeast.

TASTING NOTES:

Apricot | Lemon-Lime | Sage

GLASSWARE:

IPA Glass

PAIRINGS:

Bianca Funghi, Kimchi Fries

STATS	
ABV(%):	6.7
IBU(BU):	61
SRM:	7.3
OG/Plato:	1.059/14.4P
FG/Plato:	1.009/2.3P

sMATH IPA

WHITE LABS BREWING CO.



YEAST:

WLP001 California Ale Yeast® or
WLP1983 Charlie's Fist Bump Yeast



MALT:

Pale Malt (100%)



HOPS:

BOIL
Warrior
Eukanot

WHIRLPOOL
Eukanot

DRY HOP
Eukanot
Simcoe

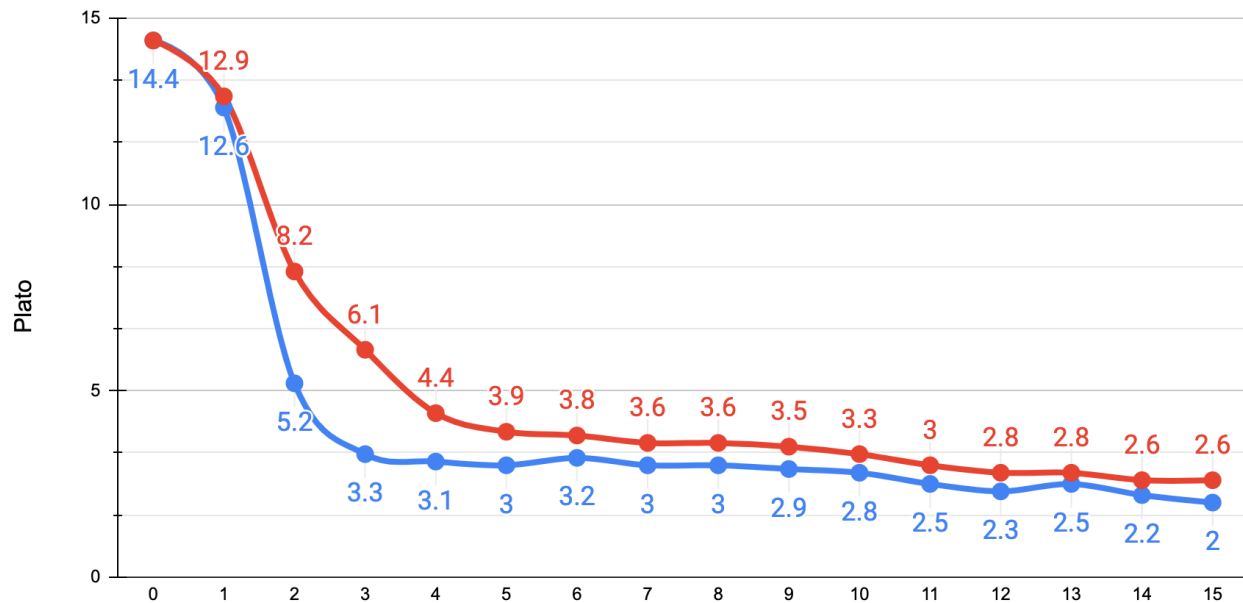


OTHER:

Servomyces
Clarity Ferm

Gravity (Plato)

● WLP001 California Ale Yeast ● WLP1983 Charlie's Fist Bump



	WLP001	WLP1983
App. Attenuation (%):	87.2	84.3
Starting pH:	5.32	5.32
Final pH:	4.7	4.7
Ferm Temp (°C)	20	20
Ferm Temp (°F)	68	68
Gluten (ppm):	< 20	< 20