

Better Haze Ahead®

WHITE LABS BREWING CO.

SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

Hazy IPA is a style which showcases the perfect balance between yeast and hops. Known to utilize yeast strains and new-world hops that produce aroma reminiscent of citrus and tropical fruit the two ingredients harmonize into an easy drinking beer suitable for all walks of beer geeks.



Better Haze Ahead®

WLP077

Tropicale Yeast Blend



Better Haze Ahead®

WLP066

London Fog Ale Yeast®

This yeast blend has been carefully selected to aid in the release of bound thiol compounds by targeting naturally-occurring strains possessing high B-lyase activity. Perfect for a juicy, hazy IPA with tropical characteristics of guava, passionfruit, and mango.

TASTING NOTES:

Guava | Passionfruit | Mango

WLP066 London Fog Ale Yeast contributes a soft mouthfeel along with citrus-like esters while accentuating hop character.

TASTING NOTES:

Pineapple | Mango | Resinous

STATS	
ABV(%):	7.8
IBU(ppm):	72
SRM:	35.3
OG/Plato:	1.074/17.9P
FG/Plato:	1.013/3.2P

STATS	
ABV(%):	7.8
IBU(BU):	72.5
SRM:	32.0
OG/Plato:	1.074/17.9P
FG/Plato:	1.016/4.1P

ABV (alcohol by volume)
IBU (international bitterness units)

OG (original gravity)
FG (final gravity)

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YEAST:

WLP077 Tropicale Yeast Blend or
WLP066 London Fog Ale Yeast



HOPS:

BOIL
Zamba (60 min)

WHIRLPOOL
Citra
BRU-1
El Dorado
Mosaic

DRY HOP
El Dorado
Bru-1
LUPOMAX® Mosaic
LUPOMAX® Citra



MALT:

Pale Malt (53.4%)
White Wheat (27.2%)
Flaked Oats (9.1%)
Flaked Wheat (5.4%)
Carafoam (4.9%)

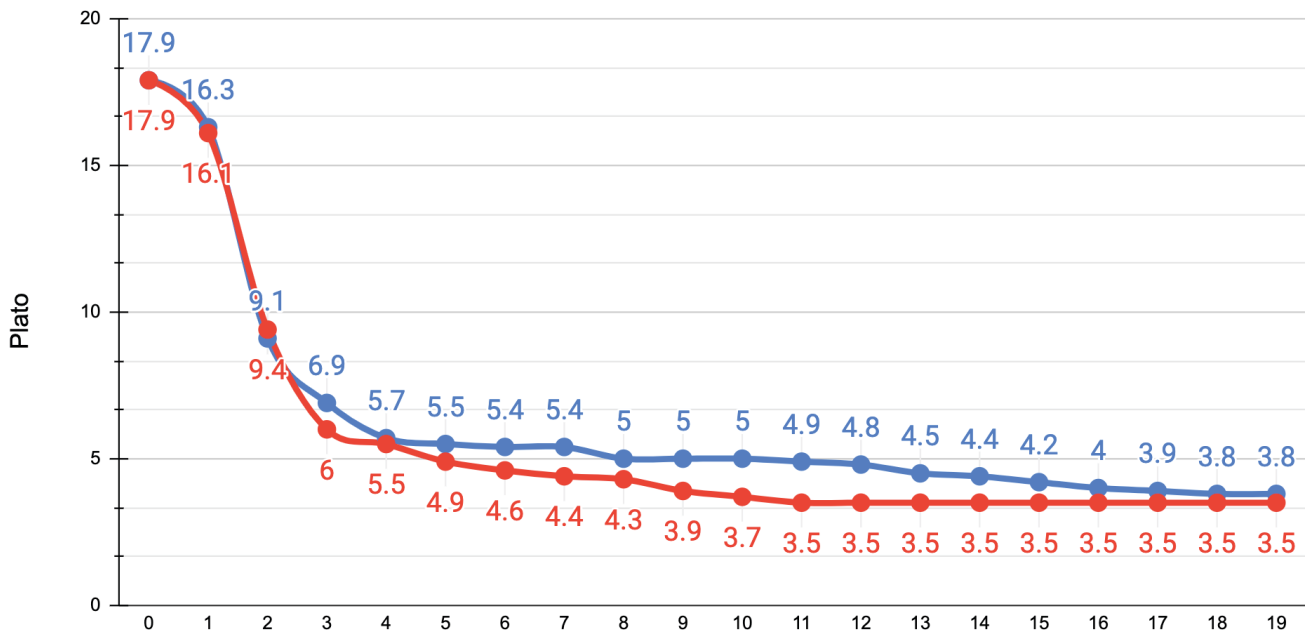


OTHER:

Rice Hulls
Servomyces
Clarity Ferm

Gravity (Plato)

● WLP066- London Fog Ale Yeast ● WLP077-Tropicale Yeast blend



	WLP077	WLP066
App. Attenuation (%):	81.80	77.10
Starting pH:	5.2	5.2
Final pH:	4.7	4.6
Ferm Temp (°C)	20	20
Ferm Temp (°F)	68	68

	WLP077	WLP066
Acetaldehyde (ppm):	7.1	14.3
Ethyl Acetate (ppm):	38.3	37.7
Isoamyl Acetate (ppm):	0.4	1.0