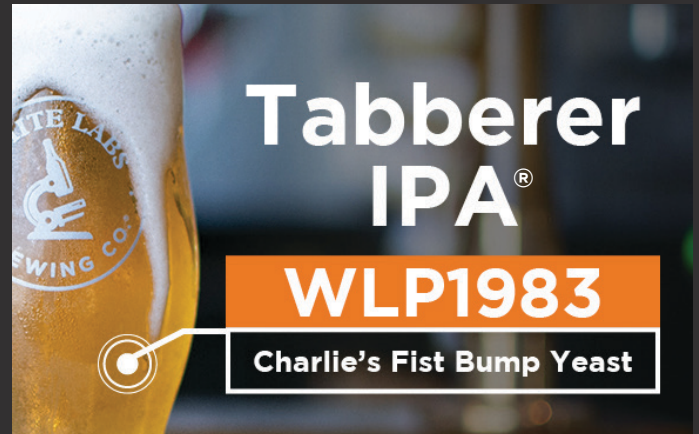
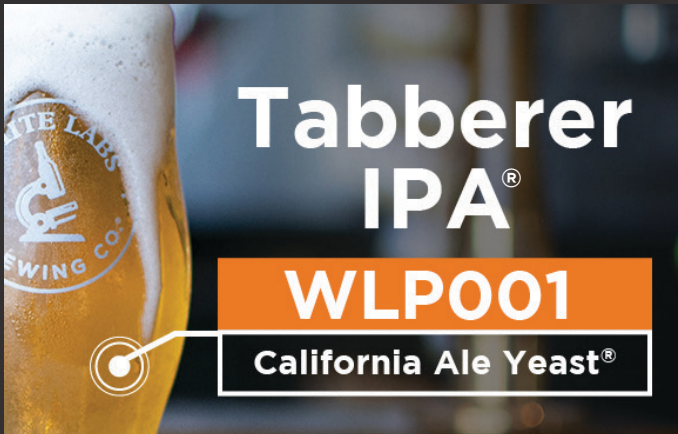


# Tabberer IPA<sup>®</sup>

WHITE LABS BREWING CO.

## SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

Tabberer IPA<sup>®</sup> is named after Horace Tabberer Brown, a British chemist who shared a passion for science and brewing. Join us in taking a step back to the past with this aroma-packed, unapologetically bitter example of the IPA style.



This strain was the first yeast strain produced by White Labs in 1995. It's our best-selling yeast, famous for its clean flavors and hardy fermentations.

### TASTING NOTES:

Papaya | Orange | Pine

### PAIRINGS:

Kimchi Fries | Carnitas Tacos

STATS	
ABV(%):	7.4
IBU(ppm):	61
SRM:	14.5
OG/Plato:	1.063/15.4P
FG/Plato:	1.007/1.8P

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 Papazian's books, *The Complete Joy of Homebrewing* and *The Homebrewer's Companion*, were originally developed and brewed with this yeast.

### TASTING NOTES:

Candied Orange | Coconut Husk | Geosmin

### PAIRINGS:

Pear Salad | Bianca Funghi

STATS	
ABV(%):	7.0
IBU(BU):	70
SRM:	24.3
OG/Plato:	1.063/15.4P
FG/Plato:	1.010/2.6P

# Tabberer IPA®

WHITE LABS BREWING CO.



## YEAST:

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



## MALT:

Pale Malt (81.6%)  
Golden Oats (12.2%)  
Carapils (6.2%)



## HOPS:

BOIL
Warrior (30 min)

WHIRLPOOL
Simcoe
Amarillo
Citra

DRY HOP
Simcoe
Amarillo
Citra

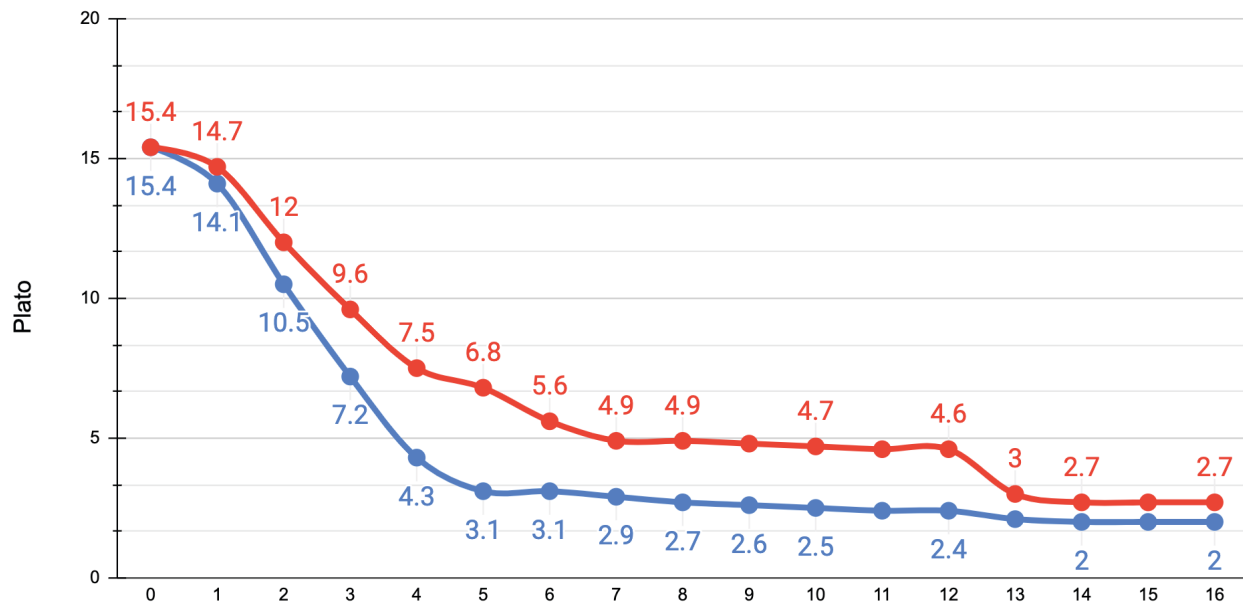


## OTHER:

Servomyces  
Clarity Ferm

## Gravity (Plato)

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



	WLP001	WLP1983
App. Attenuation (%):	88.5	83
Starting pH:	5.2	5.2
Final pH:	4.8	4.8
Ferm Temp (°C)	19	19
Ferm Temp (°F)	66	66

	WLP001	WLP1983
Diacetyl As-is (ppb):	18.9	< 15
Diacetyl Total (ppb):	61.5	46.4