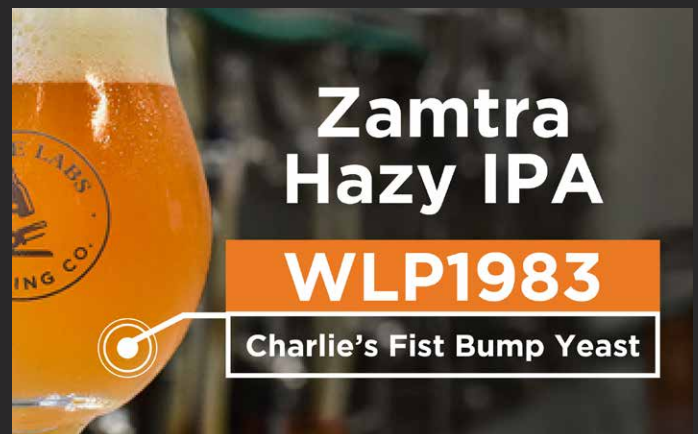


Zamtra Hazy IPA

WHITE LABS BREWING CO.

SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

Zamtra is the duo powering punch of Zamba and Citra Hops. Zamba Hops are know for pineapple, stone fruit, and tangerine flavors while Citra has intense flavors of passionfruit, guava, and lychee. In tandem it creates a huge bomb of a juicy IPA!



This is the go-to strain for New England-style IPAs. It leaves some residual sweetness, helping accentuate both malt and hop flavors and aromas, while retaining a velvety mouthfeel.

TASTING NOTES:

Tropical | Lychee

PAIRINGS:

Pulled Pork Sandwich | Bianca Funghi

| STATS | |
|-----------|-------------|
| ABV(%): | 7.1 |
| IBU(ppm): | 61.5 |
| SRM: | 25.6 |
| OG/Plato: | 1.072/17.4P |
| FG/Plato: | 1.015/3.7P |

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:

Pineapple | Apricot | Dank

PAIRINGS:

Fire Roasted Beets | Hawaiian Pizza

| STATS | |
|-----------|-------------|
| ABV(%): | 7.4 |
| IBU(BU): | 70.5 |
| SRM: | 23.3 |
| OG/Plato: | 1.072/17.4P |
| FG/Plato: | 1.013/3.4P |

Zamtra Hazy IPA

WHITE LABS BREWING CO.



YEAST:

WLP066 London Fog Ale Yeast or
WLP1983 Charlie's Fist Bump Yeast



MALT:

Pale Malt (69.9%)
White Wheat (18.0%)
Carafoam (6.0%)
Golden Oats (6.0%)



HOPS:

| WHIRLPOOL |
|-----------|
| Zamba |
| Warrior |
| LUPOMAX® |
| Citra® |

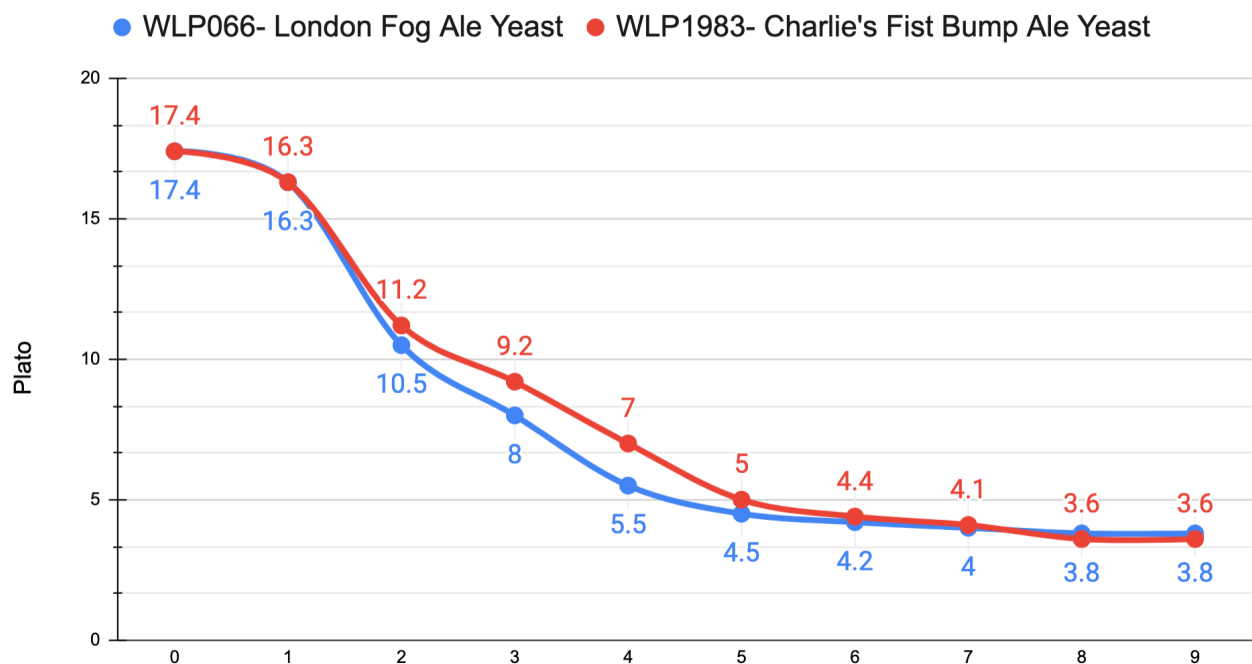
| DRY HOP |
|----------|
| Zamba |
| LUPOMAX® |
| Citra® |



OTHER:

Phantasm
Clarity Ferm
Servomyces

Gravity (Plato)



| | WLP066 | WLP1983 |
|-----------------------|--------|---------|
| App. Attenuation (%): | 77.6 | 80.2 |
| Starting pH: | 5.2 | 5.2 |
| Final pH: | 4.5 | 4.6 |
| Ferm Temp (°C) | 20 | 20 |
| Ferm Temp (°F) | 68 | 68 |

| | WLP066 | WLP1983 |
|------------------------|--------|---------|
| Diacetyl As-is (ppb): | < 15 | < 15 |
| Diacetyl Total (ppb): | 65.4 | 51.3 |
| Acetaldehyde (ppm): | 7.9 | 8.2 |
| Ethyl Acetate (ppm): | 41.3 | 38.2 |
| Isoamyl Acetate (ppm): | 2.1 | 1.7 |