

White Labs Hazy IPA

WHITE LABS BREWING CO.

BREWED WITH



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:

Pineapple | Ruby Red Grapefruit | Resin

A Hazy and Delicious IPA with loads of Idaho #7, Citra, and Sabro Cryo Hops.
Be ready for a tropical explosion!

	WLP066
ABV (%):	7.1
IBU (ppm):	59
OG/Plato:	1.070/17.1P
FG/Plato:	1.015/3.8P
App. Attenuation (%):	77.6
Starting pH:	5.0
Final pH:	4.5
Ferm Temp (°C)	20
Ferm Temp (°F)	68
Gluten (ppm):	< 20
Diacetyl As-is (ppb):	24.4
Diacetyl Total (ppb):	41.6



MALT:

Pale Malt (340kg/82.1%)
Flaked Oats (25kg/6.0%)
White Wheat (49kg/11.8%)



HOPS:

WHIRLPOOL
Idaho #7 (1.6kg)
Citra (1.5kg)
Sabro Cryo (0.9kg)

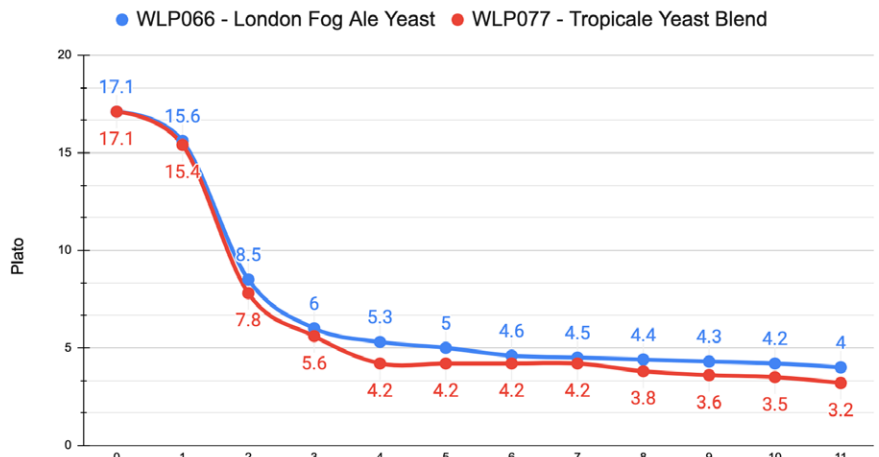
DRY HOP
Idaho #7 (1.6kg)
Citra (2.2kg)
Sabro Cryo (1kg)



OTHER:

Servomyces (20g)
Clarity Ferm (900mL)
ALDC (10mL)

Gravity (Plato)



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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:

Tangerine | Pineapple | Grassy

A Hazy and Delicious IPA with loads of Idaho #7, Citra, and Sabro Cryo Hops.
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	WLP077
ABV (%):	7.5
IBU (ppm):	64
OG/Plato:	1.070/17.1P
FG/Plato:	1.012/3.1P
App. Attenuation (%):	77.6
Starting pH:	5.0
Final pH:	4.5
Ferm Temp (°C)	20
Ferm Temp (°F)	68
Gluten (ppm):	> 270
Diacetyl As-is (ppb):	24.4
Diacetyl Total (ppb):	41.6



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