

Rays of Light IPA

10BBL BATCH

TWO 5BBL FERMENTATIONS

SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

A bright, irradeseent, ultraviolet IPA. With clean crisp taste, the light shine through to reflect Citra, Chinook, and El Dorado hops. Bask in the Rays of Light and enjoy the solar energy coming from this amazing beer!



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.



This is a classic ESB strain from one of England's largest independent breweries. Residual sweetness accentuates malt character along with mild fruity esters, adding complexity to the flavor and aroma of finished beers.

STATS	
ABV(%):	7.5
IBU (ppm):	41
OG/Plato:	1.067/16.4P
FG/Plato:	1.012/3.0P

STATS	
ABV(%):	6.9
IBU (ppm):	37.5
OG/Plato:	1.067/16.4P
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: Pitch Yeast
(3 Pro Pouches for 1.4 mil cells/mL/P)
WLP001 California Ale Yeast®
or **WLP002 English Ale Yeast**



MALT:
Pale Malt (390kg/94%)
Carafoam (25kg/6%)



HOPS:

BOIL	WHIRLPOOL
Magnum (0.6kg/60min)	Chinook (0.8kg/60min)
	Citra (1.2kg/60min)
	El Dorado (1.2kg/60min)
DRY HOP	
Chinook (2.2kg)	
Citra (2.5kg)	
El Dorado (2.0kg)	



OTHER:

- ▶ **Brewzyme-D**
(85mL per FV)
- ▶ **Clarity Ferm**
(300mL per FV)
- ▶ **Zinc Buddy**
(60mL per FV)



FERMENTATION: ~7-8days

- ▶ **WLP001** - 21°C for 3 days, raise to 23°C
- ▶ **WLP002** - 18°C for 3 days, raise to 21°C

	WLP001	WLP002
App. Attenuation (%):	81.8	75.5
Starting pH:	5.0	5.0
Final pH:	4.7	4.6
Ferm Temp (°C)	18	18
Ferm Temp (°F)	64	64

Gravity (Plato)

