

Rays Of Light IPA

BEER DATA: SPLIT BATCH | SAME BEER, DIFFERENT YEAST STRAINS



BEER INFO

10BBL BATCH

Split into two 5BBL Fermenters

Rays Of Light IPA

A bright, iridescent, ultraviolet IPA. With a clean crisp taste, the light shines through to reflect Chinook, Cita, & El Dorado hops. Bask in the Rays of Lights!

YEAST INFO



#1 5BBL FERMENTED WITH

WLP001
California Ale Yeast®

Pitching Rate: 1.39 million cells/ml/P

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.



#2 5BBL FERMENTED WITH

WLP066
London Fog Ale Yeast®

Pitching Rate: 1.39 million cells/ml/P

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

BEER STATS

RAY'S OF LIGHT IPA	WLP001	WLP066
ABV (%):	7.8	7.6
IBU (ppm):	48.5	49.5
OG/Plato:	1.066/16.2P	1.066/16.2P
FG/Plato:	1.008/2.0P	1.009/2.2P
Gluten (ppm):	< 20	< 20
Diacetyl As-is (ppb):		
Diacetyl Total (ppb):	29.4	34
Calories (kcal/12 oz)		
Carbohydrates (g/12fl oz):		

INGREDIENTS

AT PITCHING

Add while filling tanks, before yeast pitch.

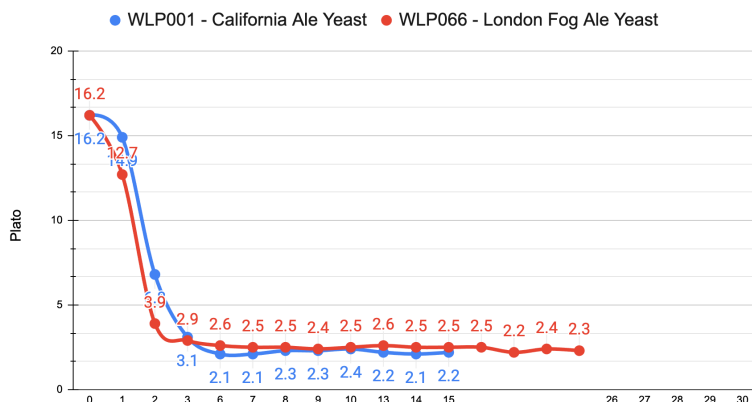
- ▶ **Clarity Ferm®**
300mL per FV
Used to reduce Chill Haze & Gluten
- ▶ **Zinc Buddy**
60mL per FV
Used to provide minerals to yeast cells for healthy fermentation & acetaldehyde reduction
- ▶ **Brewzyme-D**
85mL per FV
Prevents the formation of diacetyl during fermentation

HOPS			
Boil:	Warrior (0.35kg/60min)		
Whirlpool:	Chinook (0.8kg/60min)	Citra (1.2kg/60min)	El Dorado (1.2kg/60min)
Dry Hop:	Chinook (2.2kg)	Citra (2.5kg)	El Dorado (2kg)

MALT
Pale Malt (390kg/94%)
Carafoam (25kg/6.0%)

FERMENTATION PARAMETERS

Gravity (Plato)



RAYS OF LIGHT IPA	WLP001	WLP066
App. Attenuation (%):	87.7	86.4
Starting pH:	4.9	4.9
Final pH:	4.6	4.6
Ferm Temp (°C)	21	21
Ferm Temp (°F)	70	70