

Tabberer IPA®

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



BEER INFO

10BBL BATCH

Split into two 5BBL Fermenters

Tabberer IPA®

The White Labs IPA, named after the scientist, 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 with TWO different Styles.

YEAST INFO



#1 5BBL FERMENTED WITH

WLP001
California Ale Yeast®

Pitching Rate: 14.18 million cells/mL

A West Coast Style IPA - 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: 14.18 million cells/mL

A Hazy Style 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.

BEER STATS

TABBERER IPA®	WLP001	WLP066
ABV (%):	7.7	7.1
IBU (ppm):	42.5	66
Original Gravity:	1.066 (16.3 Plato)	1.066 (16.3 Plato)
Final Gravity:	1.010 (2.7 Plato)	1.014 (3.6 Plato)
Gluten (ppm):	< 20	160
Diacetyl As-is (ppb):	< 15	< 15
Diacetyl Total (ppb):	53	77
Calories (kcal/12 oz)	224	222
Carbohydrates (g/12fl oz):	17.3	20.3

INGREDIENTS

IN MASH

- ▶ **Ultra-Ferm®**
504mL
Enzyme to help create low cal/carb beers.

IN BOIL

- ▶ **FANMax Bio®**
0.8kg
Yeast nutrient to provide additional nitrogen for healthy fermentations

AT PITCHING

Add while filling tanks, before yeast pitch.

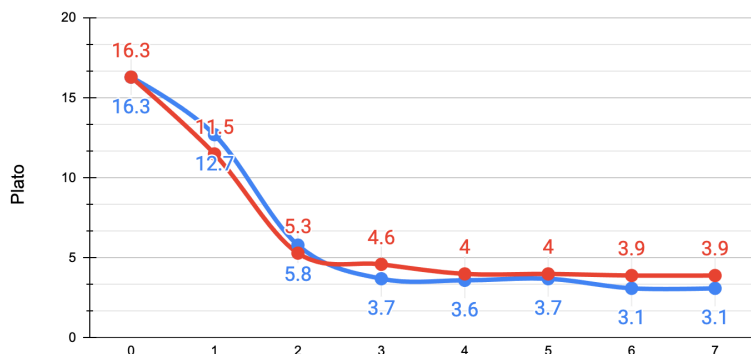
- ▶ **Clarity Ferm®**
403mL per FV
Used to reduce Chill Haze & Gluten
- ▶ **Zinc Buddy**
85mL per FV
Provides additional zinc to aid in healthier and shorter fermentations
- ▶ **Brewzyme-D**
149mL per FV
Prevents the formation of diacetyl during fermentation

HOPS				MALT	
Boil:	Warrior 0.5kg @ 75min	Citra 2kg @ 20min		Pale 2-Row 550kg/83.5%	
Whirlpool:	Simcoe 2kg @ 10min	Amarillo 2kg @ 10min		White Wheat 70.3kg/10.6%	
Dry Hop:	Day 3 Simcoe 3kg	Day 3 Amarillo 3kg		Flaked Oats 38.6kg/5.9%	
OTHER					
Rice Hulls 5.4kg					

FERMENTATION PARAMETERS

Gravity (Plato)

● WLP001 California Ale Yeast® ● WLP066 London Fog Ale Yeast®



TABBERER IPA®	WLP001	WLP066
App. Attenuation (%):	84	78
Ferm Temp (°C)	20	20
Ferm Temp (°F)	68	68