

# Triple Hop Hazy

10BBL BATCH

TWO 5BBL FERMENTATIONS

## SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

Triple Hopped Hazy IPA. This dank bomb with loads of Idaho #7, El Dorado, and Citra will knock your socks off with the aromas of stone and tropical fruits!



London Calling! White Labs is excited to bring you WLP066 London Fog Yeast®, the most popular strain for Hazy/Juicy IPAs. This strain will deliver pineapple and ruby red grapefruit aromas, with hop balance and some residual sweetness resulting in a velvety mouthfeel.

Now Available in Liquid & Dry Format!



Hazy Daze I contains a proprietary blend of three *Saccharomyces cerevisiae* strains, all of which offer unique contributions to the production of crisp, hop forward beers. Expect this blend to throw bountiful amounts of peach, apricot, nectarine and grapefruit citrus esters and achieve good attenuation.

| STATS         |             |
|---------------|-------------|
| ABV(%):       | 7.4         |
| IBU (ppm):    | 60          |
| OG/Plato:     | 1.070/17.1P |
| FG/Plato:     | 1.015/3.9P  |
| Gluten (ppm): | 50.3        |

| STATS         |             |
|---------------|-------------|
| ABV(%):       | 8.0         |
| IBU (ppm):    | 56          |
| OG/Plato:     | 1.070/17.1P |
| FG/Plato:     | 1.011/2.8P  |
| Gluten (ppm): | 32.3        |

ABV (alcohol by volume)  
IBU (international bitterness units)

OG (original gravity)  
FG (final gravity)

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## 10BBL BATCH

TWO 5BBL FERMENTATIONS



**YEAST: Pitch Yeast**  
(3 Pro Pouch at 1.32 mil cells/mL/P)  
**WLP066 London Fog Ale Yeast®**  
or **WLP4042 Hazy Daze Yeast Blend I**



**MALT:**  
Pale Malt (280kg/65.9%)  
White Wheat (99.8kg/23.5%)  
Flaked Oats (45.35kg/10.7%)



### HOPS:

| BOIL                        | WHIRLPOOL                  |
|-----------------------------|----------------------------|
| Centennial<br>(0.3kg/30min) | Citra<br>(1.5kg/60min)     |
|                             | Idaho #7<br>(1.5kg/45min)  |
|                             | El Dorado<br>(1.5kg/45min) |
| DRY HOP                     |                            |
| Citra<br>(2.6kg)            |                            |
| Idaho #7<br>(2.5kg)         |                            |
| El Dorado<br>(2.6kg)        |                            |



### OTHER:

- ▶ Rice Hulls
- ▶ Clarity Ferm (625mL)
- ▶ Zinc Buddy (50mL)



### CELLAR FUN:

#### ▶ For Dry Hop

- Day 8 - Dry Hop #1 - WLP4042
- Day 9 - Dry Hop #2 - WLP4042
- Day 13 - Dry Hop - WLP066
- Cap/Crash once VDK clearance is given

|                              | WLP066         | WLP4042        |
|------------------------------|----------------|----------------|
| <b>App. Attenuation (%):</b> | <b>77.2</b>    | <b>83.9</b>    |
| <b>Starting pH:</b>          | <b>4.8</b>     | <b>4.8</b>     |
| <b>Final pH:</b>             | <b>4.5</b>     | <b>4.6</b>     |
| <b>Ferm Temp (°C)</b>        | <b>18</b>      | <b>20</b>      |
| <b>Ferm Temp (°F)</b>        | <b>64</b>      | <b>68</b>      |
| <b>Diacetyl As-is (ppb):</b> | <b>&lt; 15</b> | <b>&lt; 15</b> |
| <b>Diacetyl Total (ppb):</b> | <b>49.4</b>    | <b>38.7</b>    |

### Gravity (Plato)

