

# Triple Hop Hazy

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



## BEER INFO

### 10BBL BATCH

Split into two 5BBL Fermenters

#### Triple Hop Hazy

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!

## YEAST INFO



#1 5BBL FERMENTED WITH

**WLPD066**

**Dry London Fog Ale Yeast**

### 2 Dry 500g Bricks

London Calling! 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!



#2 5BBL FERMENTED WITH

**WLP4000**

**Vermont Ale Yeast**

### Pitching Rate: 22.5 million cells/mL

Isolated from a uniquely crafted double IPA that hails from Vermont, this single strain of *Saccharomyces cerevisiae* produces a complex fruity ester profile of peach, apricot and light citrus that complements any aggressively hopped beer.

## BEER STATS

| TRIPLE HOP HAZY            | WLPD066     | WLP4000     |
|----------------------------|-------------|-------------|
| ABV (%):                   | 7.6         | 7.7         |
| IBU (ppm):                 | 48.5        | 46          |
| OG/Plato:                  | 1.069/16.8P | 1.069/16.8P |
| FG/Plato:                  | 1.012/3.2P  | 1.013/3.3P  |
| Gluten (ppm):              | < 20        | < 20        |
| Diacetyl As-is (ppb):      | < 15        | 22.0        |
| Diacetyl Total (ppb):      | 41.8        | 68.5        |
| Calories (kcal/12 oz)      |             |             |
| Carbohydrates (g/12fl oz): |             |             |

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## INGREDIENTS

### AT PITCHING

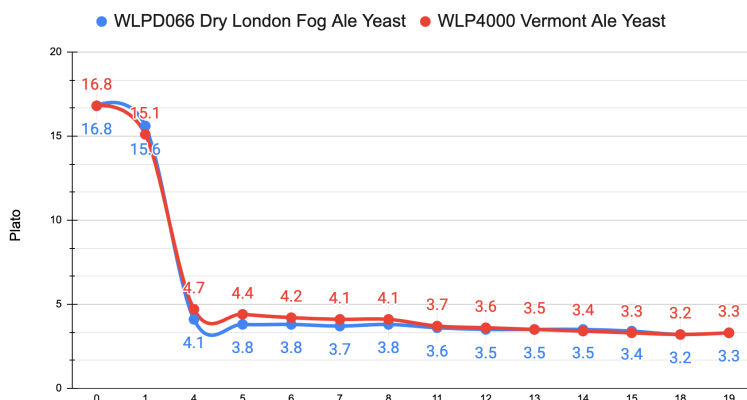
Add while filling tanks, before yeast pitch.

- ▶ **Clarity Ferm®**  
**625mL 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       |                      |                        |                         | MALT                       |
|------------|----------------------|------------------------|-------------------------|----------------------------|
| Boil:      | Magnum (0.4kg/30min) |                        |                         | Pale Malt (310kg/68.1%)    |
| Whirlpool: | Citra (1.6kg/60min)  | Idaho #7 (1.6kg/45min) | El Dorado (1.6kg/45min) | White Wheat (99.8kg/21.9%) |
| Dry Hop:   | Citra (2.7kg)        | Idaho #7 (2.6kg)       | El Dorado (2.6kg)       | Flaked Oats (45kg/10%)     |
|            |                      |                        |                         |                            |
|            |                      |                        |                         |                            |

## FERMENTATION PARAMETERS

### Gravity (Plato)



| TRIPLE HOP HAZY       | WLPD066 | WLP4000 |
|-----------------------|---------|---------|
| App. Attenuation (%): | 81.3    | 81.5    |
| Starting pH:          | 4.9     | 4.9     |
| Final pH:             | 4.6     | 4.6     |
| Ferm Temp (°C)        | 19      | 19      |
| Ferm Temp (°F)        | 66      | 66      |