

Advancing Fermentation. Cultivating Community.



TASTING NOTES: Orange Zest | Kiwi | Lavender

TALKING POINTS:

This strain leaves behind a bit of haze due to its low flocculation. Along with this comes huge bursts of tropical and floral notes that complement the hop character perfectly.

PAIRINGS:

- Steak & Avocado Salad
- Floral or Herbal Goat Cheese

STATS		
ABV:	6.6%	
IBU:	53.5	
OG:	15.7 Plato	
FG:	4.2 Plato	
GLUTEN:	<10 ppm	
SRM:	16.8	

ABV (alcohol by volume) IBU (international bitterness units) OG (original gravity) FG (final gravity)

STORY:

Horace Tabberer Brown was a British chemist, who shared a passion for science and brewing. While working as a brewer in the late 1800s, he set up a small lab onsite, which became the first record of a scientist using a microscope in a brewery. Our most popular beer blends science with craft in this interpretation of east meets west style duo of India Pale Ales.



YEAST:

WLP008 East Coast Ale Yeast

HOPS:

Warrior – Boil 60min. (21 IBUs) Chinook – Boil 15min. (13 IBUs) Amarillo – Boil 10min. (7 IBUs) Amarillo – Boil 5min. (4 IBUs) Citra – Boil 5min. (5 IBUs) Amarillo – Whirlpool 20min. (11 IBUS) Citra – Whirlpool 20min. (15 IBUs) Amarillo – Day 3 Dry Hop Citra – Day 3 Dry Hop



MALT:

Pale Malt (84%) Vienna Malt (13%) White Wheat (3%)



OTHER:

Servomyces Clarity Ferm



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Tabberer IPA

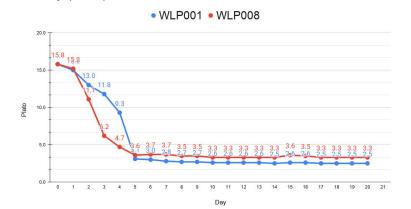
WLP001 & WLP008

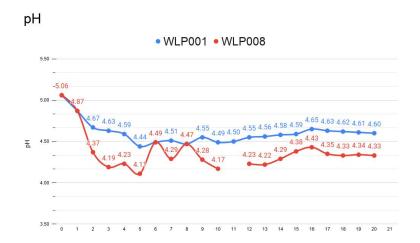
Gravity (Plato)

BATCH: 225

	WLP001	WLP008
Starting Gravity	15.8 Plato	15.8 Plato
24 Hours	15 Plato	15.2 Plato
48 Hours	13 Plato	11.1 Plato
Final Gravity	2.5 Plato	3.3 Plato

	WLP001	WLP008
Diacetyl as-is	<15 ppb	<15 ppb
Diacetyl total	46 ppb	31 ppb
Acetaldehyde	4.1 ppm	3.3 ppm
Ethyl acetate	16.7 ppm	30.2 ppm
Isoamyl acetate	0.36 ppm	0.42 ppm





Fermentation Profile:

Pitch yeast at 66°F (19°C) Raise temperature to 70°F (21°C) on Day 5 Crash temperature to 34°F (1°C) for conditioning once at terminal gravity and beer passes VDK.