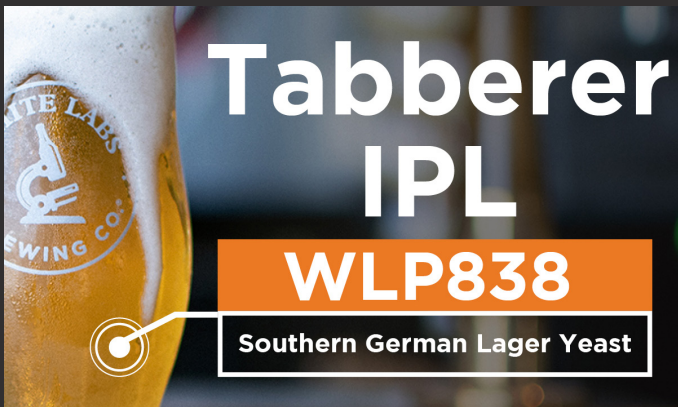


SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

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.

One of our brewers took the same recipe as our flagship Tabberer IPA, but used different yeast and fermentation temperatures to create a unique crisp and hoppy IPL.



WLP838 Southern German Lager Yeast adds subtle fermentation character promoting a doughy malt note as a backbone to hop aroma.

TASTING NOTES:

Mango | Ruby Red Grapefruit | Tropical

PAIRINGS:

Squash Ragoon, Pork Belly Sandwich, Sausage Pizza

STATS	
ABV:	7%
IBU:	57
OG:	1.065
FG:	1.013

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

WLP940 Mexican Lager Yeast is known for clean fermentations and this beer is no exception. High drinkability with a clean hop profile this strain helped make an easy-drinking beer.

TASTING NOTES:

Peach | Dank | Resin

PAIRINGS:

House Greens, Hot Chicken Sandwich, Mushroom Pizza

STATS	
ABV:	6.5%
IBU:	58
OG:	1.065
FG:	1.017

Tabberer IPL

WHITE LABS BREWING CO.



YEAST:

WLP838 Southern German Lager Yeast
or WLP940 Mexican Lager Yeast



MALT:

White Wheat (45.5%)
Pilsner (45.5)
Flaked Oats (9%)



HOPS:

BOIL
Warrior 60 min
Chinook 15 min
Amarillo 10 min
Amarillo 5 min
Citra 5 min

WHIRLPOOL
Amarillo 20 min
Citra 20 min

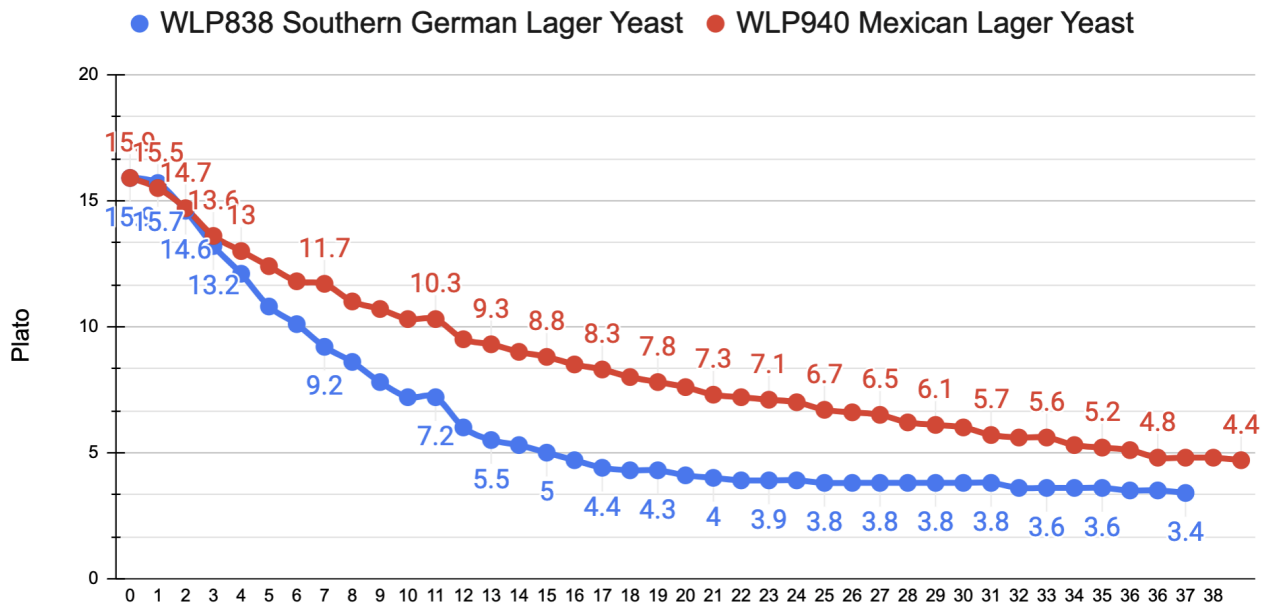
DRY HOP
Amarillo
Citra



OTHER:

Servomyces
Clarity Ferm
Phosphoric Acid

Gravity (Plato)



	WLP838	WLP940
App. Attenuation (%):	79.44	73.09
Starting pH:	5.32	5.32
Final pH:	4.48	4.64
Ferm Temp (°C)	11-13	11-13
Ferm Temp (°F)	52-55	52-55

	WLP838	WLP940
Diacetyl As-is (ppb):	< 15	< 15
Diacetyl Total (ppb):	62.13	60.64
Gluten (ppm):	< 10	< 10
Acetaldehyde (ppm):	4.71	4.71
Ethyl Acetate (ppm):	41.56	24.62
Isoamyl Acetate (ppm)	1.81	1.17