

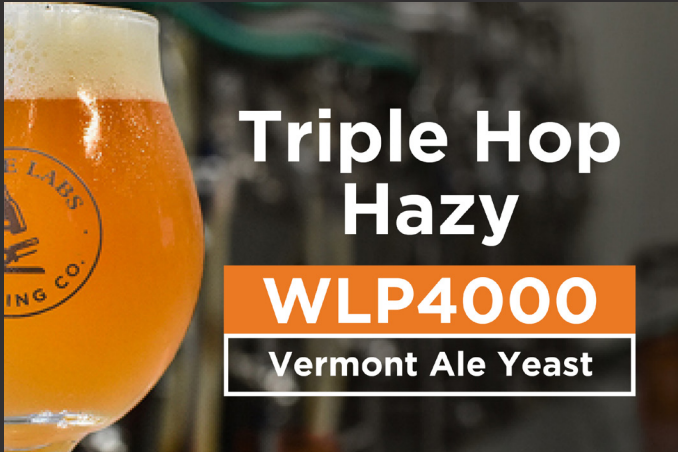
# Triple Hop Hazy

10BBL BATCH

TWO 5BBL FERMENTATIONS

## SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

Not one, not two, but three times the hoppage amount! With Citra, Simcoe, and Motueka hops, get ready for your taste buds to explore the unimaginable!



The Yeast Bay Strains now available through White Labs! 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.

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.

### TASTING NOTES:

Orange Juice | Tangerine

### TASTING NOTES:

Orange | Pineapple | Pine

STATS	
ABV(%):	7.3
IBU(ppm):	52
OG/Plato:	1.069/16.9P
FG/Plato:	1.016/4.0P
Gluten (ppm):	< 20

STATS	
ABV(%):	6.8
IBU(ppm):	57.5
OG/Plato:	1.069/16.9P
FG/Plato:	1.020/5.1P
Gluten (ppm):	< 20

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

OG (original gravity)  
FG (final gravity)

# Triple Hop Hazy

## 10BBL BATCH

### TWO 5BBL FERMENTATIONS



#### YEAST:

##### WLP4000 Vermont Ale Yeast

2 PPNG Pouches for 0.75 mil cells/mL/P

-or-

##### WLPD066 Dry London Fog Ale Yeast

1 500g Brick



#### HOPS:

WHIRLPOOL	DRY HOP
Citra (1.5kg/60min)	Citra (2.2kg)
Simcoe (1.4kg/60min)	Simcoe (2.5kg)
Motueka (1.2kg/60min)	Motueka (2.2kg)



#### MALT:

Pale Malt (255kg/63.7%)

White Wheat (99.8kg/24.9%)

Flaked Oats (45.4kg/11.3%)



#### OTHER:

##### ▶ Rice Hulls

##### ▶ Servomyces

(12g/ 5 Min End of Boil)

##### ▶ Pitch Clarity Ferm

(575mL) during KO for proper mixing

##### ▶ Pitch Brewzyme-D

(75mL) during KO for proper mixing

#### DRY HOP:

- ▶ **Day 8** - VDK WLP4000 (76.9ppb), WLPD066 (35.0ppb)
- ▶ **Day 10** - VDK WLP4000 (39.2ppb), WLPD066 (25.6ppb)
- ▶ **Day 14** - Dry Hop and 38mL Brewzyme-D
- ▶ **Day 17** - VDK Check & Capped & Crashed

#### CELLAR FUN:

- ▶ **KO Temp: 20°C**
- ▶ **Aerated to 15 ppm**
- ▶ **Trub dump at 24 hours**

	WLP4000	WLPD066
App. Attenuation (%):	76.6	70.7
Starting pH:	5.0	5.0
Final pH:	4.5	4.7
Ferm Temp (°C)	20	20
Ferm Temp (°F)	68	68
Diacetyl As-is (ppb):	31.9	< 15
Diacetyl Total (ppb):	64.7	36.4

#### Gravity (Plato)

