



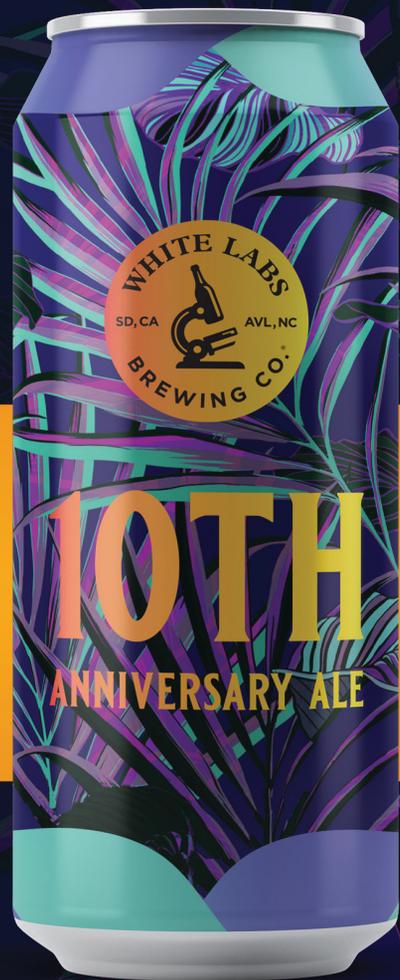
# BREW OUR 10TH ANNIVERSARY ALE FERMENTED WITH



We sought to make a yeast blend that has not only high activity for biotransformation capability, but also provides an all-natural way to create the balance of aroma and flavors known in Hazy IPAs.



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Biotransforming your beer.



SEE OTHER SIDE FOR A 5 GALLON HAZY IPA RECIPE USING WLP077 TROPICALE YEAST BLEND

## 5 GAL/19L BEER RECIPE

Brew our  
10th Anniversary  
Hazy IPA  
fermented with



Est. ABV: 7.7% | OG: 1.070 | FG: 1.010 | IBUs: 45

	INGREDIENTS	AMOUNT	COMMENTS
 <b>GRAIN</b>	Pale Malt - 2 Row Wheat - White Malt Oats - Flaked Mash Carapils Malt	7 lb 11 oz (3.5 kg) 3 lb (1.4 kg) 1 lb 12 oz (0.8 kg) 11 oz (0.3 kg)	Mash In - 154°F (68°C) for 75 mins Add 15.10 liters of water at 165°F (74°C) Mash Out - 168°F (76°C) for 10 mins Add 9.66 liters of water at 194°F (90°C)
 <b>HOPS</b>	Warrior® Cascade Mosaic® Simcoe® Mosaic® Cascade Simcoe®	0.25 oz (7.0 g) 0.75 oz (21.3 g) 0.75 oz (21.3 g) 0.75 oz (21.3 g) 1.25 oz (35.4 g) 1.25 oz (35.4 g) 1.25 oz (35.4 g)	Boil - 60 min Whirlpool - 60 min Whirlpool - 60 min Whirlpool - 60 min Dry Hop - 3 Days After Reaching FG Dry Hop - 3 Days After Reaching FG Dry Hop - 3 Days After Reaching FG
 <b>YEAST</b>	WLP077 Tropicale Yeast Blend	1 Homebrew Pouch	Fermentation: ~7-10 days 64°F (18°C) for three days, then raise to 70°F (21°C) until reaching final gravity



A new yeast blend and a new beer to celebrate 10 years of White Labs Brewing Co! White Labs Brewing Co. has been an integral part of White Labs Inc., acting as a conduit for R&D to gain analytical and performance information on our yeast strains' performance in beers while also continuously making crowd favorite beers and styles.



Explore the  
data and  
recipes behind  
our beers.

[whitelabsbrewingco.com](http://whitelabsbrewingco.com)