

WLP6420

ACID TRIPP



For the first time, Tripping Animals Brewing in Doral, FL is giving you access to one of their hottest house strains! We're so excited to partner with our passionate and creative friends at Tripping Animals to bring you WLP6420 Acid Tripp, the ultimate blend of organisms perfect for your next kettle sour.

This proprietary house blend is used in all of Tripping Animals' renowned sour ales, and is now available to you!



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BREWING

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SEE OTHER SIDE FOR A 5 GALLON KETTLE SOUR RECIPE USING WLP6420 ACID TRIPP

5 GAL/19L BEER RECIPE**Brew a Kettle Sour fermented with:**

WLP6420
ACID TRIPP 

WLP001
**CALIFORNIA
 ALE YEAST**  

Est. ABV: 6% | OG: 1.058 | FG: 1.011 | IBUs: 17.2

	INGREDIENTS	AMOUNT	COMMENTS
 GRAIN	Pilsner - 2 Row	8 lb (3.6 kg)	Mash In - 154°F (68°C) for 75 mins
	Wheat	3 lb (1.4 kg)	Mash Out - 168°F (76°C) for 10 mins
 HOPS	Columbus	1.00 oz (28.3 g)	Boil - 10 min
 YEAST	WLP6420 Acid Tripp	1 Homebrew Pouch	Pitch in at 105°F - 110°F
	WLP001 California Ale Yeast	1 Homebrew Pouch	Fermentation: 7 days 68°F (20°C)

NOTES:

- First boil after mash - pH 5.4 - No hops added
- Pitch 1 homebrew pouch of WLP6420 at 105°F - 110°F
- Between 12 to 24 hours pH will drop to ~3.5
- Second boil for 10min and add hops
- Cool to 68°F and pitch 1 homebrew pouch of WLP001

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