

SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

It's Alive! in our WLP096 Frankenstout Yeast Blend, we pitched all 96 strains in our Frankenstout recipe for an all-out brawl to see which yeast characteristics reign supreme in a one-of-a-kind unique beer. Try it side-by-side with our tried and true workhorse WLP001 California Ale Yeast!



This strain was the first yeast strain produced by White Labs in 1995. It's our best-selling yeast, famous for its clean flavors and hardy fermentations.

This blend was inspired by our research with San Diego-based biotechnology companies Illumina and Synthetic Genomics to sequence and assemble the full genome of 96 of the company's yeast strains to help foster the science and creativity that propels our industry.

TASTING NOTES:

Toffee | Fig | Cedar

TASTING NOTES:

Caramelized Banana | Caramel | Cocoa Nibs

PAIRINGS:

Fired Roasted Beets | White Labs Sliders

PAIRINGS:

Pulled Pork Sandwich | Cinnamon Yeast Buddies

STATS	
ABV(%):	7.8
IBU(BU):	44
SRM:	164
OG/Plato:	1.079/19.2P
FG/Plato:	1.018/4.5P

STATS	
ABV(%):	8.8
IBU(BU):	35
SRM:	164
OG/Plato:	1.079/19.2P
FG/Plato:	1.010/2.6P

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

FrankenPorter

WHITE LABS BREWING CO.



YEAST:

WLP001 California Ale Yeast® or
WLP096 Franken Yeast Blend



MALT:

Pale Malt (64.2%)
White Wheat (17.8%)
Flaked Oats (10.8%)
Chocolate Malt (3.6%)
Black Malt (2.4%)
Biscuit Rye (1.2%)



HOPS:

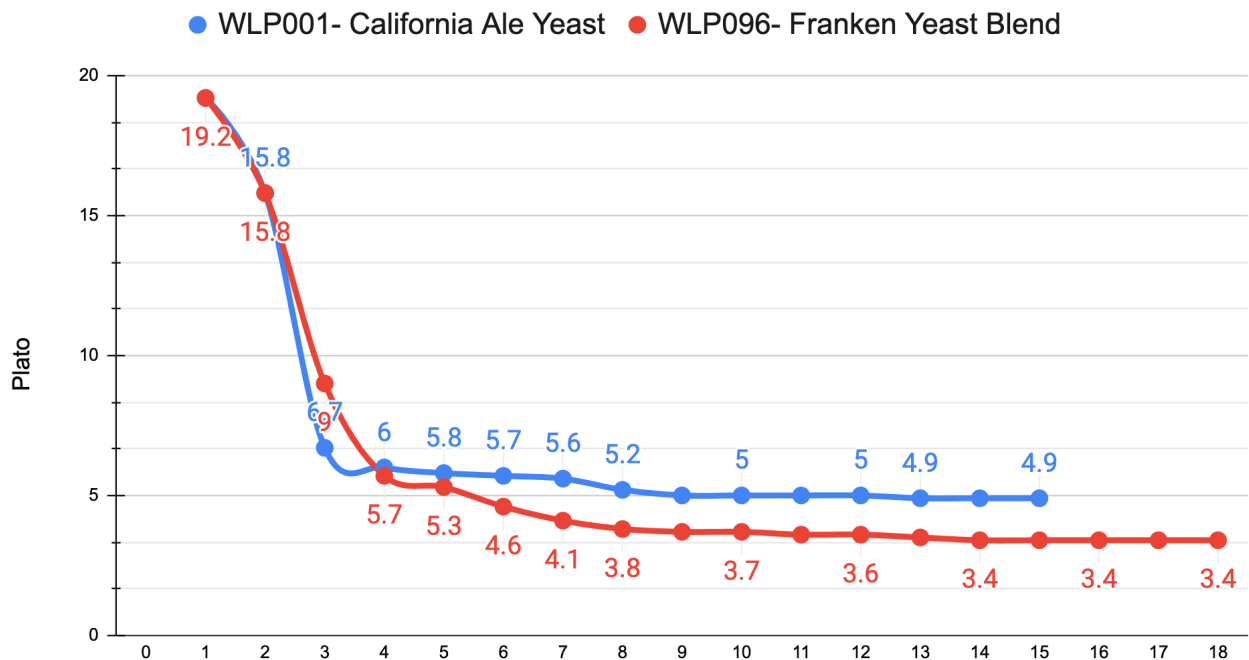
BOIL
Warrior (30 min)
Cascade (10 min)



OTHER:

Rice Hulls
Servomyces
Clarity Ferm

Gravity (Plato)



	WLP001	WLP096
App. Attenuation (%):	75.8	85.8
Starting pH:	5.2	5.2
Final pH:	4.5	4.5
Ferm Temp (°C)	20	18
Ferm Temp (°F)	68	64

	WLP001	WLP096
Diacetyl As-is (ppb):	30.6	19.2
Diacetyl Total (ppb):	75.0	45.1
Ethyl Acetate (ppm):	30.6	59.0
Isoamyl Acetate (ppm):	0.8	2.1