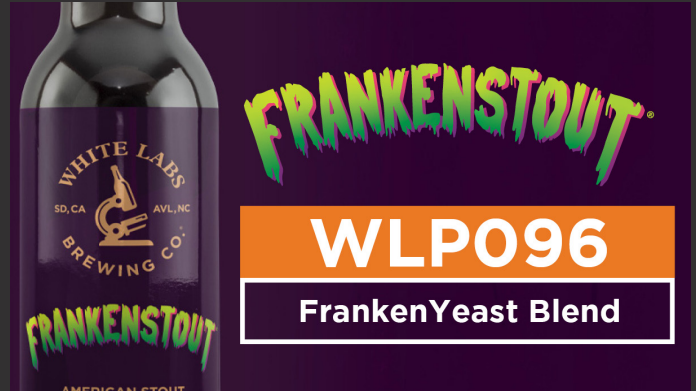


SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

The scientist wipes the sweat off his brow. His creation lies before him, unmoving. It's time. Machinery whirrs as the slab rises, waiting for an opportune lightning strike to bring life to his unsightly work of art. Suddenly, with a flash of light and a crack of thunder, everything he dreams and fears becomes real. IT'S ALIIIIIVVEEE! With a destiny to create the most horrifically harmonious combination of flavors, Frankenstout roars to life after years of work and a spark of innovation..



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.

Exclusive Fermentation Society Strain!

In our WLP096 FrankenYeast Blend, we various 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.

TASTING NOTES:

Toffee | Fig | Cedar

TASTING NOTES:

Caramelized Banana | Caramel | Cocoa Nibs

STATS	
ABV(%):	8.2
IBU(ppm):	35.5
OG/Plato:	1.077/18.7P
FG/Plato:	1.016/4.0P
Gluten (ppm):	< 20

STATS	
ABV(%):	9.1
IBU(ppm):	29
OG/Plato:	1.077/18.7P
FG/Plato:	1.008/2.2P
Gluten (ppm):	< 20

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

OG (original gravity)
FG (final gravity)



YEAST:

WLP001 California Ale Yeast® or
WLP096 Frankenyeast Blend



HOPS:

BOIL
Warrior (1.5kg/60min)
Centennial (1kg/15min)



MALT:

Pale Malt (345kg/74.8%)
Flaked Oats (50kg/10.8%)
Aromatic Malt (25kg/5.4%)
Chocolate Malt (22.7kg/4.9%)
Midnight Wheat (11.5kg/2.5%)
Roasted Barley (7kg/1.5%)

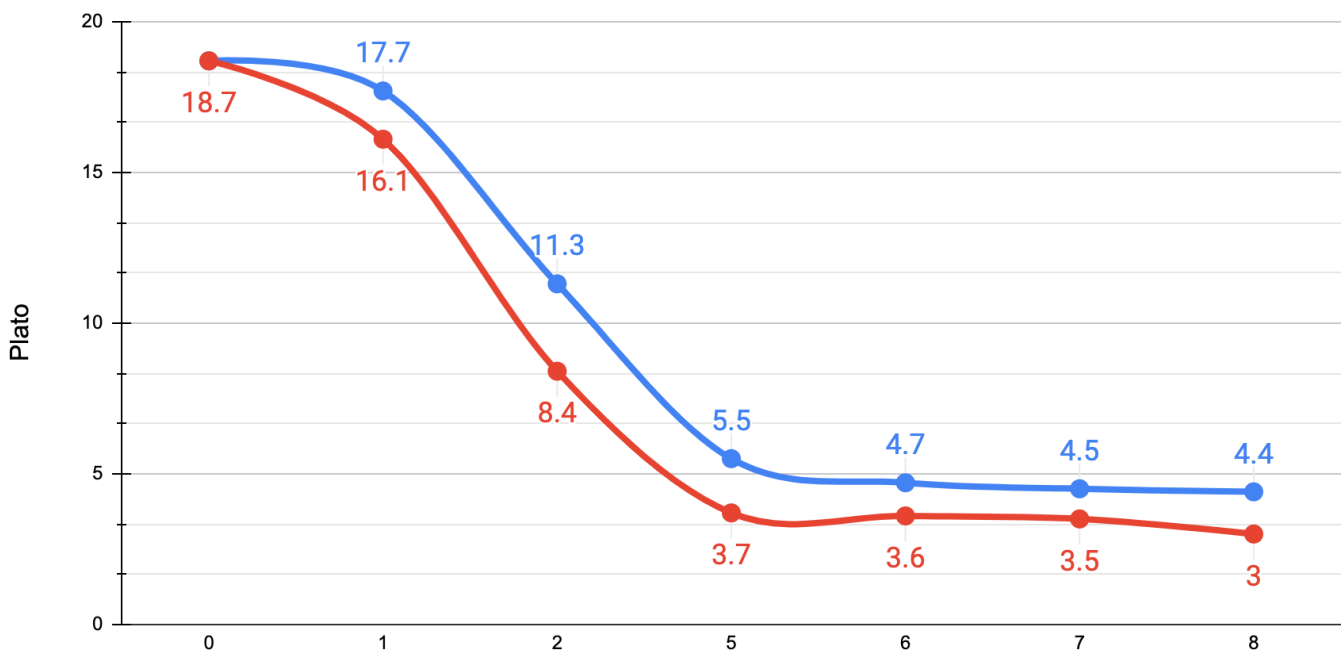


OTHER:

Rice Hulls
Clarity Ferm (350mL)
ALDC (10mL)
Servomyces (12g)

Gravity (Plato)

● WLP001 California Ale Yeast ● WLP096 Frankenstout Yeast Blend



	WLP001	WLP096
App. Attenuation (%):	78.3	88.5
Starting pH:	5.1	5.1
Final pH:	4.6	4.4
Ferm Temp (°C)	19	20
Ferm Temp (°F)	66	68

	WLP001	WLP096
Diacetyl As-is (ppb):	< 15	< 15
Diacetyl Total (ppb):	35.9	28.2