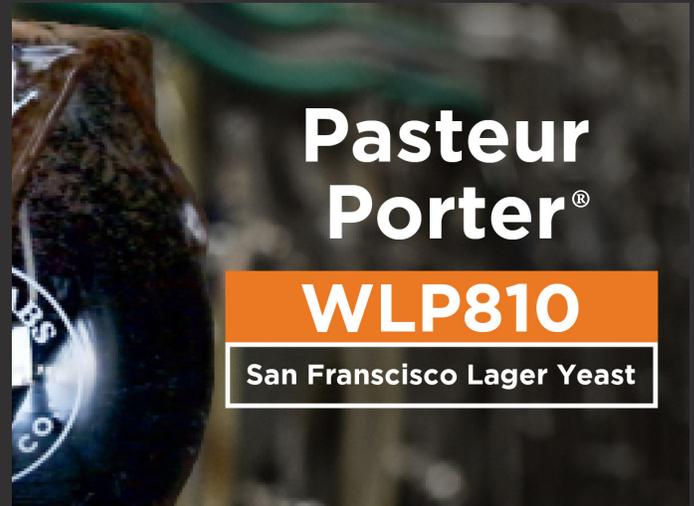
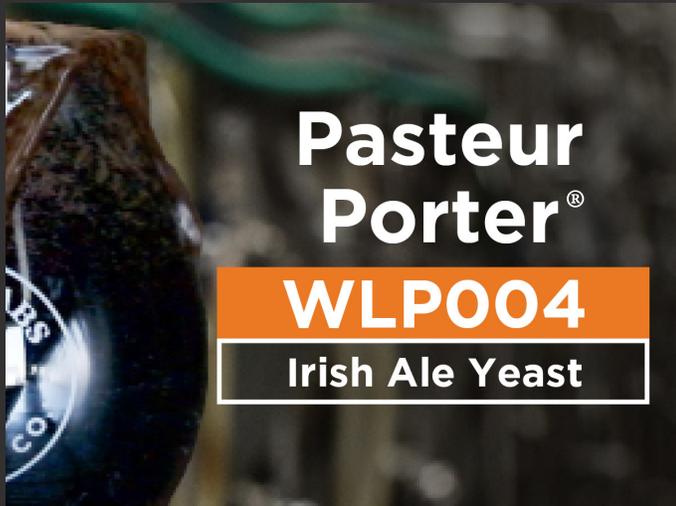


SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

In the mid-1800s Louis Pasteur established that yeast was a living microorganism. He revolutionized fermentation by proving yeast was responsible for alcohol production.



This yeast is from one of the oldest stout-producing breweries in the world. It's great for many beer styles but really shines in malty British styles such as stouts, porters and brown ales. Esters help round out the overall flavor making a soft drinkable stout.

TASTING NOTES:

Dark Chocolate | Toasty | Caramel

| STATS | |
|---------------|-------------|
| ABV(%): | 5.8 |
| IBU(ppm): | 24.5 |
| OG/Plato: | 1.062/15.2P |
| FG/Plato: | 1.017/4.3P |
| Gluten (ppm): | < 20 |

A unique lager strain because it can ferment at a wide range of temperatures, 58 to 65°F (14-18°C), while retaining lager-like characteristics. This strain is traditionally used to brew the California common or steam beer styles.

TASTING NOTES:

Earthy | Roast Malt | Creamy

| STATS | |
|---------------|-------------|
| ABV(%): | 5.8 |
| IBU(ppm): | 28 |
| OG/Plato: | 1.062/15.2P |
| FG/Plato: | 1.017/4.4P |
| Gluten (ppm): | < 20 |

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

OG (original gravity)
FG (final gravity)

Pasteur Porter®

10BBL BATCH

TWO 5BBL FERMENTATIONS



YEAST:

WLP004 Irish Ale Yeast
or WLP810 San Francisco Lager Yeast



HOPS:

| BOIL |
|--|
| Magnum (1kg/60min) |
| East Kent Goldings (0.5kg/10min) |



OTHER:

Servomyces
(12g/Add 10 min end of boil)

Clarity Ferm
(100mL/Add at Yeast Pitch)

Brewzyme D
(75mL/Add at Yeast Pitch)

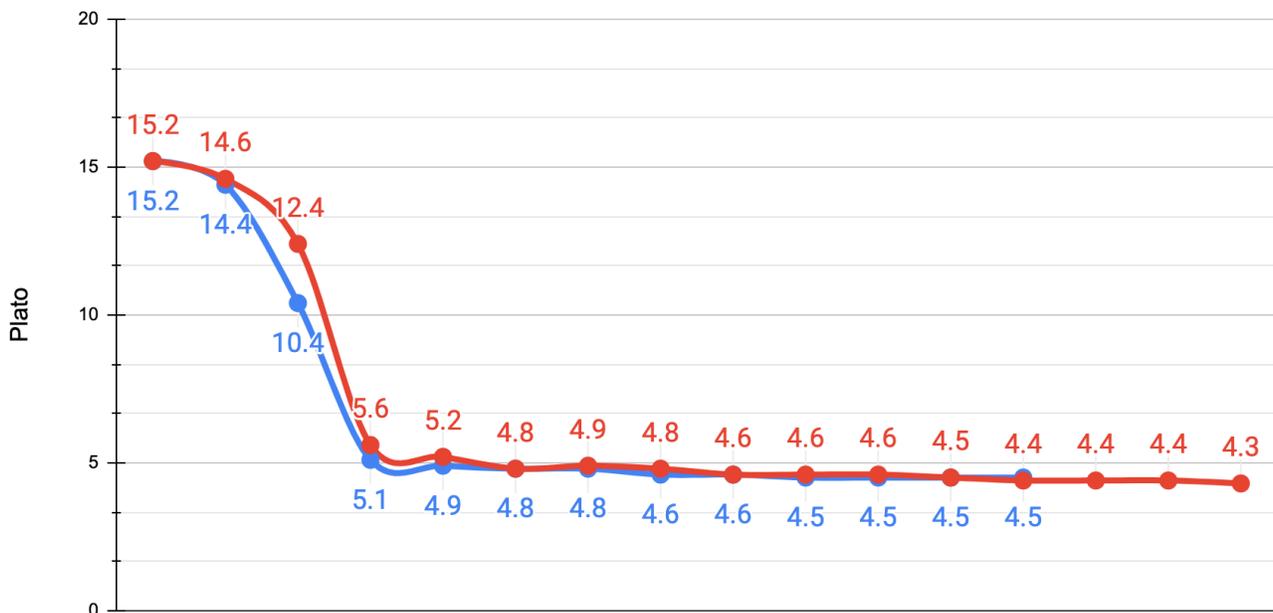


MALT:

Pale Malt (300kg/87.5%)
Caramel Malt 80L (12kg/3.5%)
Chocolate Malt (12kg/3.5%)
Midnight Wheat (7kg/2.0%)
Caramel Malt 120L (6kg/1.7%)
Black Malt (6kg/1.7%)

Gravity (Plato)

● WLP004 Irish Ale Yeast ● WLP810 San Francisco Lager Yeast



| | WLP004 | WLP810 |
|-------------------------------|--------|--------|
| App. Attenuation (%) : | 71.3 | 71.0 |
| Starting pH : | 5.0 | 5.0 |
| Final pH : | 4.6 | 4.6 |
| Ferm Temp (°C) | 18 | 15 |
| Ferm Temp (°F) | 64 | 59 |

| | WLP004 | WLP810 |
|-------------------------------|--------|--------|
| Diacetyl As-is (ppb) : | < 15 | < 15 |
| Diacetyl Total (ppb) : | 29.4 | 16.6 |