



Frankenstout

96 Strains

TASTING NOTES:

Coffee | Clove | Prune | Red Berries

TALKING POINTS:

This beer is packed full of different flavors and aromas. Look for prominent Belgian yeast character in the form of herbal spice, clove, and fruit. Malt ranges from caramel & toffee to subtle smokiness.

PAIRINGS:

- Raspberry Cheesecake
- Earthy Blue Cheese

STATS	
ABV:	9.6%
IBU:	36.5
OG:	19.9 Plato
FG:	3.0 Plato
GLUTEN:	<10ppm
SRM:	58

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

STORY:

This beer has been fermented with 96 yeast strains that have been sequenced by a local biotechnology company, Illumina. We are currently working to gain insight regarding different yeast strains and what genetically contributes each flavor in beer. So drink up in the name of science!



YEAST:

96 Strain Frankenstout Blend



HOPS:

Warrior - Boil 60min. (33 IBUs) East Kent Goldings - Boil 15min. (7 IBUs)
 East Kent Goldings - Boil 5min. (3 IBUs)



MALT:

Pale Malt (70%)
 Flaked Oats (14%)
 Aromatic Malt (4%)
 Caramel 120L (4%)
 Chocolate Malt 350L (4%)
 Roasted Barley (4%)



OTHER:

Servomyces
 Clarity Ferm