



Skagit Red Ale

WLP644

Saccharomyces "brux" trois

TASTING NOTES:

Apricot | Plum | Tart Cherry

TALKING POINTS:

- WLP644 is known for producing high levels of fruit-like esters. This beer is a great example of yeast expression by providing a yeast-derived boquet of unique fruity aromatics.
- This strains highly attenuative and expressive characteristics create a dry and style-pushing red ale.

PAIRINGS:

- Radicchio & Duck
- Cheeseburger

STATS	
ABV:	5.7%
IBU:	13
OG:	13.5 Plato
FG:	2.9 Plato
GLUTEN:	<10 ppm
SRM:	23.5

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

STORY:

Red Ales tend to be easy-drinking, malt-balanced beers with subtle flavors of caramel, toffee, and light roast. In this batch we collaborated with our friends at Skagit Malting to bring you this unique, PNW terroir-driven red ale. We used a touch of their specialized malt called Triticale, a wheat/rye hybrid, adding to both the mouthfeel and aromatics. Fermentation conducted by WLP006 Bedford British Ale Yeast and WLP644 Saccharomyces "bruxellensis" Trois allows these beers to explore the bounds of traditional vs. experimental.



YEAST:

WLP644 Saccharomyces "bruxellensis" Trois Ale Yeast



HOPS:

Perle - Boil 60min. (25 IBUs)



MALT:

Super Vienna Malt 3.5L (85%)
 Caramel 30L (7%)
 Caramel 15L (4%)
 Triticale Malt (4%)



OTHER:

Servomyces
 Clarity Ferm