

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

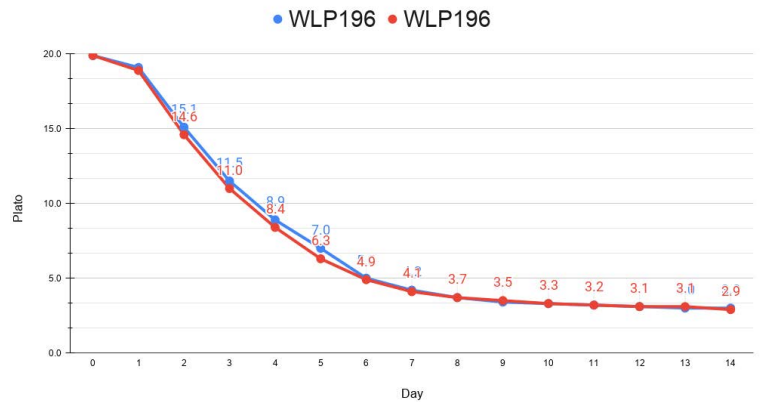
Frankenstout

96 Yeast Strains

BATCH: 211

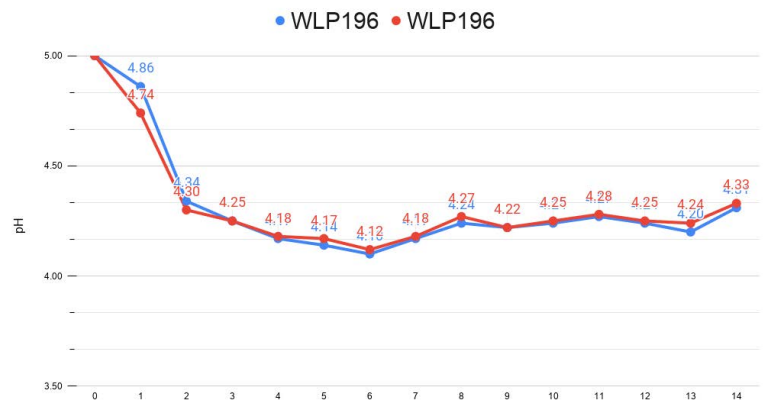
	WLP196	
Starting Gravity	19.9 Plato	
24 Hours	19.1 Plato	
48 Hours	14.6 Plato	
Final Gravity	2.9 Plato	

Gravity (Plato)



	WLP196	
Diacetyl as-is	13.5ppb	
Diacetyl total	40ppb	
Acetaldehyde	4.9ppm	
Ethyl acetate	59.6ppm	
Isoamyl acetate	1.8ppm	

pH



Fermentation Profile:

Pitch yeast at 68°F (20°C)

Raise temperature to 72°F (22°C) when beer hits 5°P

Lower temperature to 52°F (11°C) until terminal

Crash temperature to 34°F (1°C) for conditioning after terminal gravity for 48hrs.