



# Pasteur Porter

**WLP004****Irish Ale Yeast****TASTING NOTES:**

Milk Chocolate | Coffee | Nutty

**TALKING POINTS:**

This strain is from one of the oldest stout-producing breweries in the world. Look for dried fruit esters underneath the chocolate and roast character.

**PAIRINGS:**

- Grilled Cheese Sandwich
- Chocolate Mousse

STATS	
<b>ABV:</b>	<b>6%</b>
<b>IBU:</b>	<b>31</b>
<b>OG:</b>	<b>14.9 Plato</b>
<b>FG:</b>	<b>3.2 Plato</b>
<b>GLUTEN:</b>	<b>14ppm</b>
<b>SRM:</b>	<b>58.2</b>

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

**STORY:**

In the mid-1800s Louis Pasteur established that yeast was a living microorganism. He revolutionized fermentation by proving yeast was responsible for alcohol production. In honor of him and his accomplishments, we split-batched our Porter recipe using WLP004 Irish Ale Yeast and WLP810 San Francisco Lager Yeast.

**YEAST:**

WLP004 Irish Ale Yeast

**HOPS:**Warrior - Boil 60min. (29.5 IBUs)  
EKG - Boil 10min. (2 IBUs)**MALT:**Pale Malt (88.5%)  
Caramel Malt 80L (3.5%)  
Chocolate Malt 350L (3.5%)  
Black Malt 660L (1.5%)  
Caramel Malt 120L (1.5%)  
Midnight Wheat 550L (1.5%)**OTHER:**Servomyces  
Clarity Ferm

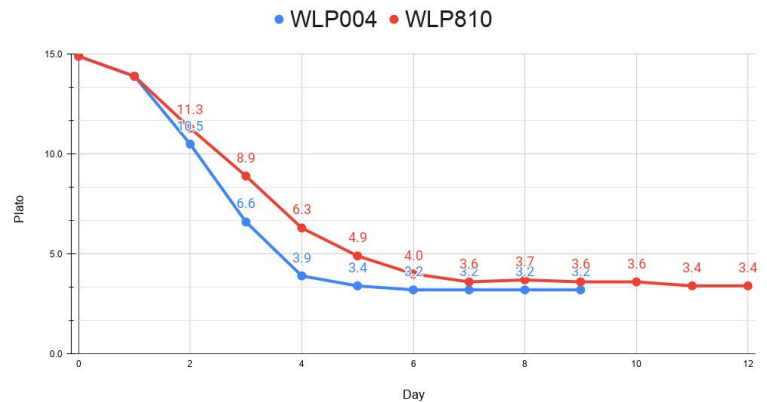
# Pasteur Porter

## WLP004 & WLP810

**BATCH: 208**

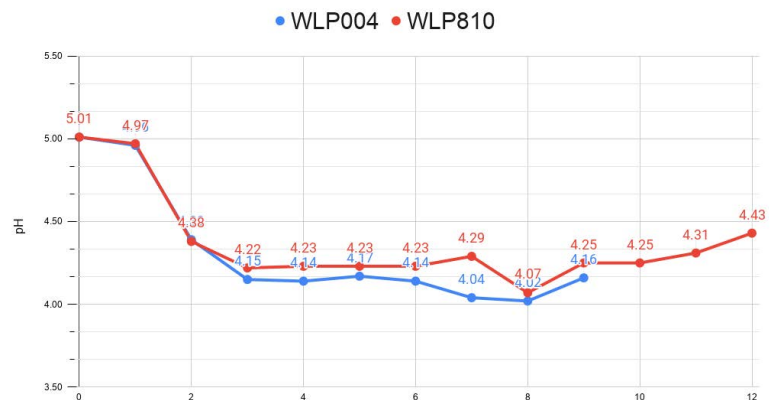
	WLP004	WLP810
<b>Starting Gravity</b>	<b>14.9 Plato</b>	<b>14.9 Plato</b>
<b>24 Hours</b>	<b>13.9 Plato</b>	<b>13.9 Plato</b>
<b>48 Hours</b>	<b>10.5 Plato</b>	<b>11.3 Plato</b>
<b>Final Gravity</b>	<b>3.2 Plato</b>	<b>3.4 Plato</b>

Gravity (Plato)



	WLP004	WLP810
<b>Diacetyl as-is</b>	<b>16 ppb</b>	<b>16 ppb</b>
<b>Diacetyl total</b>	<b>31 ppb</b>	<b>32.5 ppb</b>
<b>Acetaldehyde</b>	<b>15.2 ppm</b>	<b>17.1 ppm</b>
<b>Ethyl acetate</b>	<b>28.7 ppm</b>	<b>24.3 ppm</b>
<b>Isoamyl acetate</b>	<b>1.3 ppm</b>	<b>1.1 ppm</b>

pH



### Fermentation Profile:

Pitch WLP004 at 66°F (19°C)

Pitch WLP810 at 61°F (16°C)

Raise WLP004 temperature to 68°F (20°C) on Day 3

Raise WLP810 temperature to 64°F (18°C) on Day 3

Crash temperature to 34°F (1°C) for conditioning once at terminal gravity.