



Pasteur Porter

WLP810

San Francisco Lager Yeast

TASTING NOTES:

Dark Chocolate | Toffee | Coffee

TALKING POINTS:

This unique lager strain can ferment at a wide range of temperatures while retaining lager-like characteristics. This beer shows of its malt complexity due to the "clean" yeast character.

PAIRINGS:

- American Cheddar, Gouda, Triple Creme Brie
- Cheeseburger and Kimchi Fries

STATS	
ABV:	6%
IBU:	32.5
OG:	14.9 Plato
FG:	3.4 Plato
GLUTEN:	14ppm
SRM:	56.89

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:

WLP810 San Francisco Lager Yeast



HOPS:

Warrior - Boil 60min. (29.5IBUs)
 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

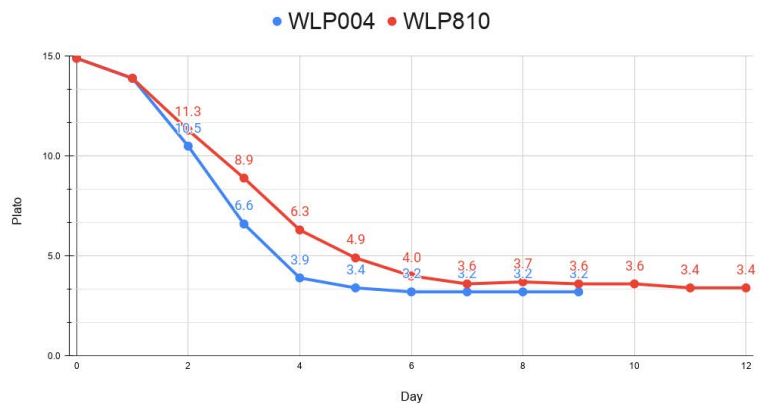
Pasteur Porter

WLP004 & WLP810

BATCH: 208

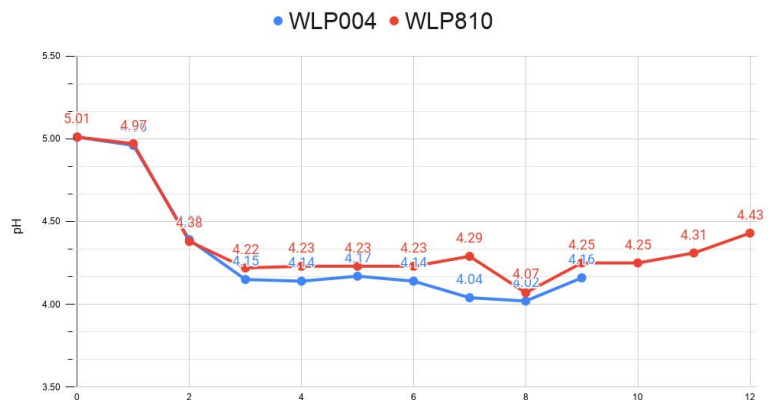
Gravity (Plato)

	WLP004	WLP810
Starting Gravity	14.9 Plato	14.9 Plato
24 Hours	13.9 Plato	13.9 Plato
48 Hours	10.5 Plato	11.3 Plato
Final Gravity	3.2 Plato	3.4 Plato



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

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.