



# Skagit Red Ale

**WLP006**
**Bedford British Ale Yeast**
**TASTING NOTES:**

Caramel | Toffee | Red Apple

**TALKING POINTS:**

- WLP006 produces a traditional example of the red ale style by amplifying caramel and toffee notes from specialty malts
- Esters from this strain produce red apple-like aromatics

**PAIRINGS:**

- Radicchio & Duck
- Cheeseburger

**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:**

WLP006 Bedford British 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

STATS	
<b>ABV:</b>	<b>5.2%</b>
<b>IBU:</b>	<b>14</b>
<b>OG:</b>	<b>13.5 Plato</b>
<b>FG:</b>	<b>3.5 Plato</b>
<b>GLUTEN:</b>	<b>&lt;10ppm</b>
<b>SRM:</b>	<b>27.5</b>

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

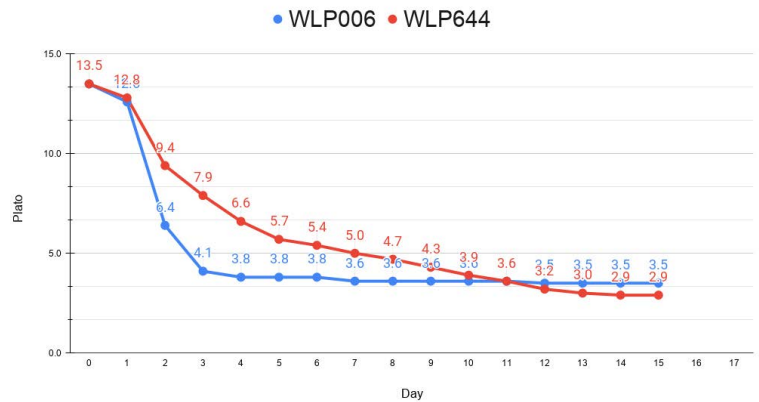
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## WLP006 & WLP644

BATCH: 221

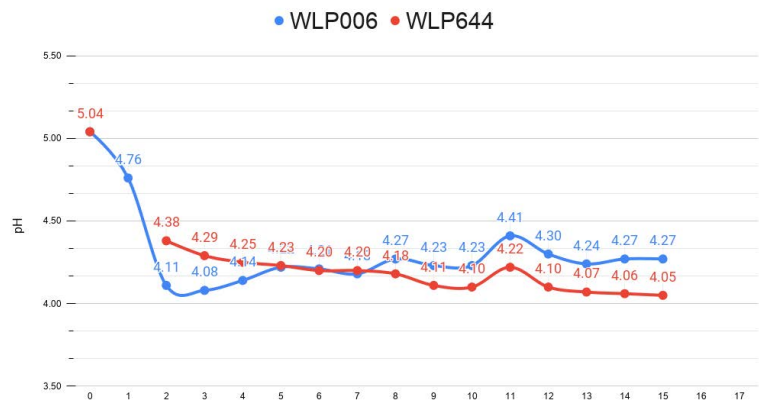
Gravity (Plato)

	WLP006	WLP644
Starting Gravity	13.5 Plato	13.5 Plato
24 Hours	12.6 Plato	12.8 Plato
48 Hours	6.4 Plato	9.4 Plato
Final Gravity	3.5 Plato	2.9 Plato



	WLP006	WLP644
Diacetyl as-is	18.3 ppb	18 ppb
Diacetyl total	40 ppb	25.8 ppb
Acetaldehyde	24.7 ppm	21 ppm
Ethyl acetate	16 ppm	53.2 ppm
Isoamyl acetate	0.7 ppm	1.5 ppm

pH



**Fermentation Profile:**

Pitch yeast at 66°F (19°C)

Raise WLP006 temperature to 70°F (21°C) on Day 4

Raise WLP644 temperature to 77°F (25°C) on Day 4

Crash temperature to 34°F (1°C) for conditioning at terminal gravity (Day 13).