



Tough It Out Stout

WLP001

California Ale Yeast

TASTING NOTES:

Chocolate | Cherry | Light Vanilla

TALKING POINTS:

This beer is perfect to pair with desserts or simply enjoy the beer as the dessert! It's rich malt complexity, bitter-sweet balance, and hint of booziness make it the perfect sipper.

PAIRINGS:

- Chocolate Chip Cookies w/ Sea Salt
- Vanilla Cake w/ Strawberry & Cream Cheese Icing

STATS	
ABV:	9.8%
IBU:	60
OG:	24.4 Plato
FG:	7 Plato
GLUTEN:	<10ppm
SRM:	132

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

STORY:

The pandemic has affected every aspect of life including brewing schedules. As taproom consumption slowed, the brewer's at White Labs began to get the itch to keep brewing. Unsure when taprooms would fully open, we brewed a big, dark, velvety stout that could age for months and mold into the complex dessert-like beer you see today.



YEAST:

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HOPS:

Northern Brewer - Boil 60min. (20 IBUs)
Chinook - Boil 30min. (35 IBUs)
Cascade - Boil 15min. (9 IBUs)
Willamette - Boil 10min. (2 IBUs)



MALT:

Pale Malt (72%)
Flaked Oats (3%)
Flaked Barley (2%)
Flaked Wheat (6%)
Extra Special Malt (2%)
Munich Malt (2%)
Caramel 40L (2%)
Caramel 60L (3%)
Chocolate Malt 350L (3.5%)
Black Malt 550L (4.5%)
Roasted Barley (1%)



OTHER:

Servomyces & Clarity Ferm

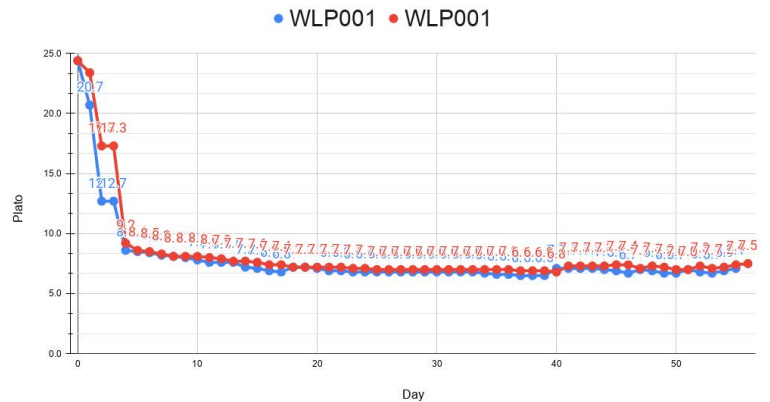
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BATCH: 204

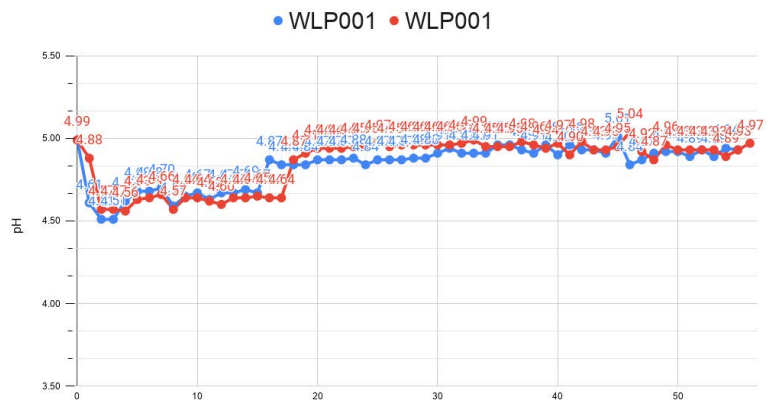
Gravity (Plato)

	WLP001	
Starting Gravity	24.4 Plato	
24 Hours	20.7 Plato	
48 Hours	12.7 Plato	
Final Gravity	7.1 Plato	



	WLP001	
Diacetyl as-is	25 ppb	
Diacetyl total	60 ppb	
Acetaldehyde	8.6 ppm	
Ethyl acetate	28 ppm	
Isoamyl acetate	0.3 ppm	

pH



Fermentation Profile:

Pitch yeast at 68°F (20°C)

Raise temperature to 72°F (22°C) on Day 5

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