



Pasteur Porter

WLP810

San Francisco Lager Yeast

TASTING NOTES:

Caramel | Chocolate | Roast

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: | 5.90% |
| IBU: | 32 |
| OG: | 15 Plato |
| FG: | 3.6 Plato |
| GLUTEN: | TBD |
| SRM: | 60 |

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. (29.5 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

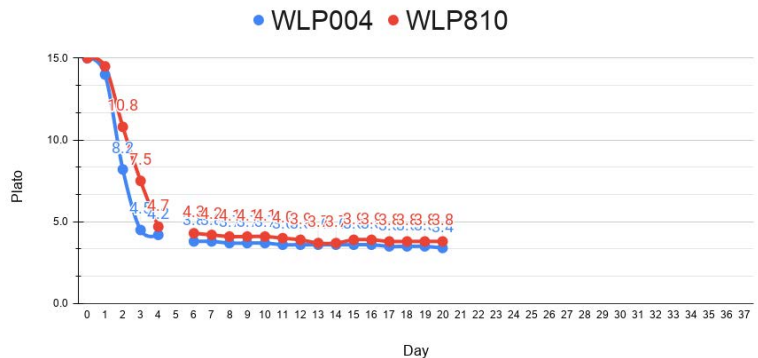
WLP004 & WLP810

BATCH: 236

Gravity (Plato)

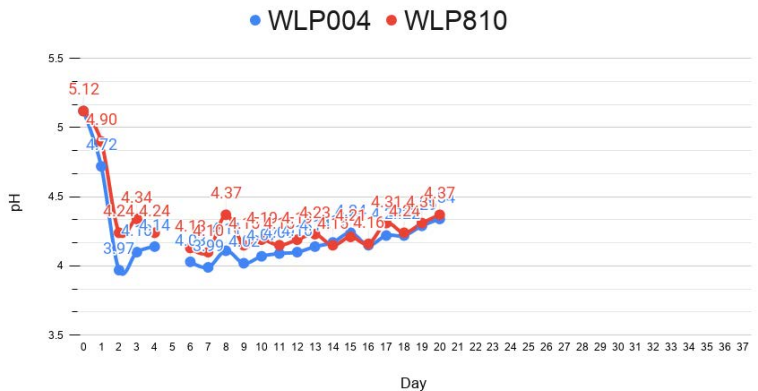
Attenuation: WLP001: 82.50% WLP008: 73.75%

| | WLP004 | WLP810 |
|-------------------------|-----------|------------|
| Starting Gravity | 15 Plato | 15 Plato |
| 24 Hours | 14 Plato | 14.5 Plato |
| 48 Hours | 8.2 Plato | 10.8 Plato |
| Final Gravity | 3.4 Plato | 3.6 Plato |



| | WLP004 | WLP810 |
|------------------------|----------|----------|
| Diacetyl as-is | 18.8 ppm | <15 ppm |
| Diacetyl total | 48.4 ppm | 33.4 ppm |
| Acetaldehyde | 6.5 ppm | 14.4 ppm |
| Ethyl acetate | 28.7 ppm | 23.8 ppm |
| Isoamyl acetate | 1.6 ppm | 0.95 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.