**TASTING NOTES:**
Cocoa | Nutty | Plum

**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

**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

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**STATS**

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<table>
<thead>
<tr>
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<tbody>
<tr>
<td><strong>ABV:</strong></td>
<td>6.10%</td>
</tr>
<tr>
<td><strong>IBU:</strong></td>
<td>27</td>
</tr>
<tr>
<td><strong>OG:</strong></td>
<td>15 Plato</td>
</tr>
<tr>
<td><strong>FG:</strong></td>
<td>3.4 Plato</td>
</tr>
<tr>
<td><strong>GLUTEN:</strong></td>
<td>TBD</td>
</tr>
<tr>
<td><strong>SRM:</strong></td>
<td>58.5</td>
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</tbody>
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ABV (alcohol by volume)  
IBU (international bitterness units)  
OG (original gravity)  
FG (final gravity)
**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.