



Pasteur Porter

WLP004

Irish Ale Yeast

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

STATS	
ABV:	6.10%
IBU:	27
OG:	15 Plato
FG:	3.4 Plato
GLUTEN:	TBD
SRM:	58.5

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:

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

Pasteur Porter

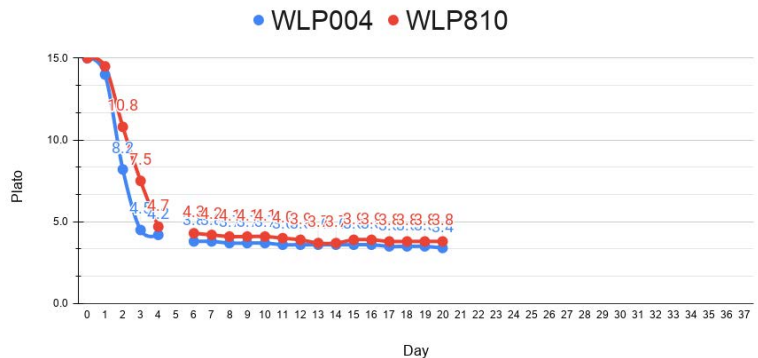
WLP004 & WLP810

BATCH: 236

Gravity (Plato)

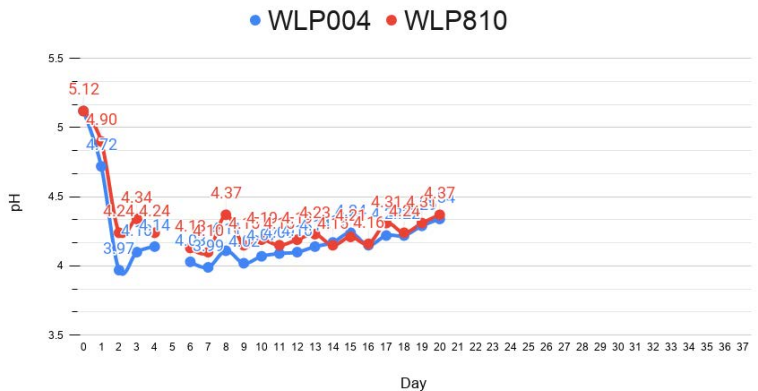
Attenuation: WLP001: 82.50% WLP008: 73.75%

	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.