



# Irish Red Ale

## WLP004

### Irish Ale Yeast

#### TASTING NOTES:

Toast | Caramel | Red Apple

#### TALKING POINTS:

- WLP004 in these examples contributes more aroma and flavor than WLP028, look for notes of red apple and cherry  
 - WLP028 contributes little flavor and aroma to the beer allowing the malt and subtle hop aroma to take center stage

#### PAIRINGS:

- Garlic Mozzarella Bread  
 - White Labs Kitchen & Tap Cheeseburger

#### STORY:

Irish Red Ale is a popular beer style featured in many craft brewery line-ups today. It spawns from the well-known English Bitter, but today's interpretations showcase a bit less hop character and a touch of roasty malt. In this comparison, we feature two historically impactful yeast strains, WLP004 Irish Ale Yeast and WLP028 Edinburgh/Scottish Ale Yeast, hailing from both sides of the North Channel. Split by only 12 miles at its narrowest, Ireland and Scotland have distinctively different brewing traditions that is shown when tasting these two examples side-by-side.

STATS	
ABV:	4.9%
IBU:	19
OG:	11.4 Plato
FG:	2.2 Plato
GLUTEN:	<10ppm
SRM:	15

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



#### YEAST:

WLP004 Irish Ale Yeast



#### HOPS:

Perle - Boil 60min. (31 IBUs)



#### MALT:

Pale Malt (90%)  
 Caramel Malt 60L (4%)  
 Caramel Malt 120L (4%)  
 Carafoam (1%)  
 Roasted Barley (1%)



#### OTHER:

Servomyces  
 Clarity Ferm

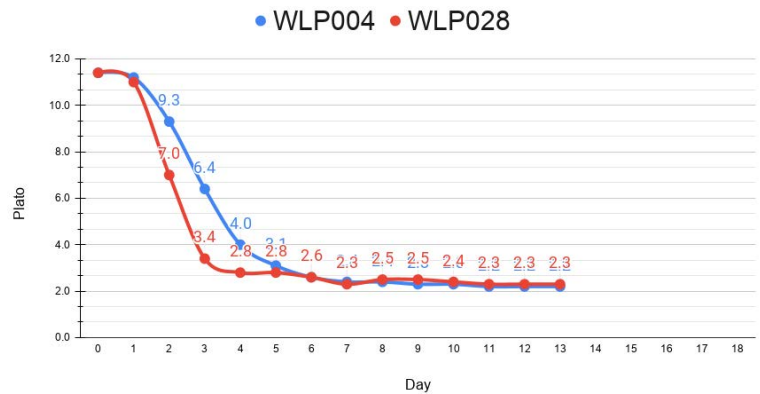
# Irish Red Ale

## WLP004 & WLP028

**BATCH: 237**

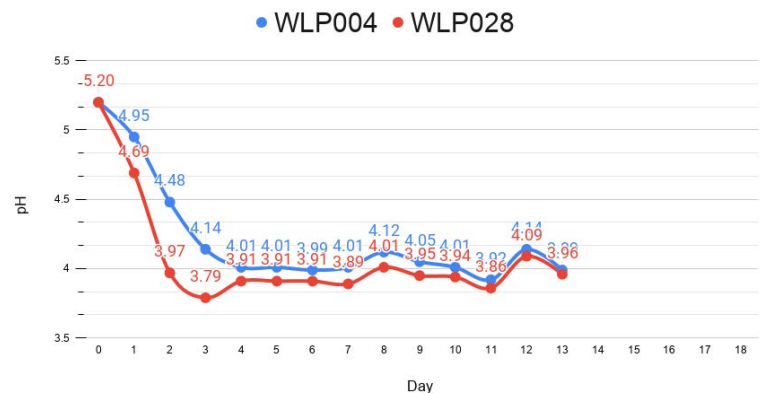
	WLP004	WLP028
<b>Starting Gravity</b>	11.4 Plato	11.4 Plato
<b>24 Hours</b>	11.2 Plato	11.0 Plato
<b>48 Hours</b>	9.3 Plato	7.0 Plato
<b>Final Gravity</b>	2.2 Plato	2.3 Plato

Gravity (Plato)



	WLP004	WLP028
<b>Diacetyl as-is</b>	16 ppb	<15 ppb
<b>Diacetyl total</b>	30 ppb	20 ppb
<b>Acetaldehyde</b>	2.7ppm	4.65ppm
<b>Ethyl acetate</b>	33.3ppm	20.7ppm
<b>Isoamyl acetate</b>	1.70ppm	1.04ppm

pH



### Fermentation Profile:

Pitch yeast at 65°F (18°C)

Free rise WLP004 to 68°F (20°C) on Day 5

Free rise WLP028 to 70°F (21°C) on Day 5

Once VDK passes, crash to 34°F (1°C)

Dump yeast, use fining agents, and condition