



Irish Red Ale

WLP028

Edinburgh/Scottish Ale Yeast

TASTING NOTES:

Bread Crust | Nutty | Light Roast

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:	17
OG:	11.4 Plato
FG:	2.3 Plato
GLUTEN:	<10ppm
SRM:	15

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



YEAST:

WLP028 Edinburgh/Scottish 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

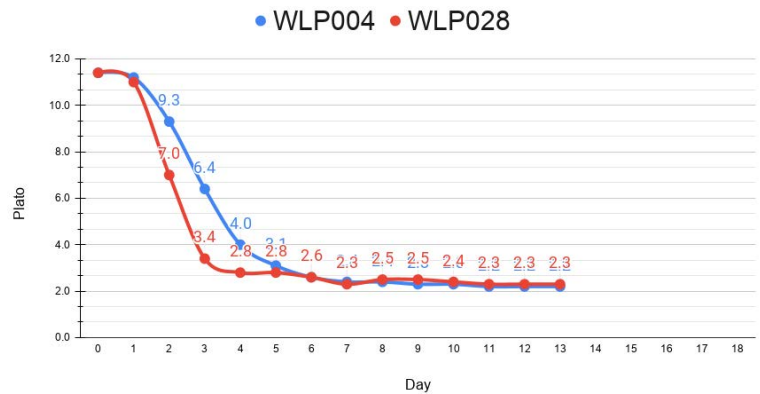
Irish Red Ale

WLP004 & WLP028

BATCH: 237

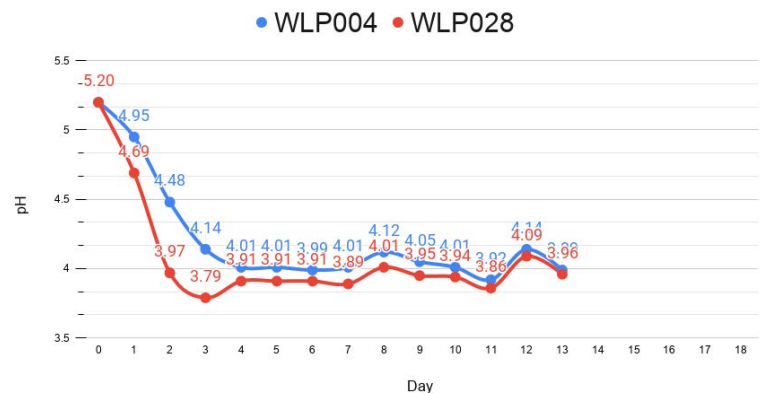
	WLP004	WLP028
Starting Gravity	11.4 Plato	11.4 Plato
24 Hours	11.2 Plato	11.0 Plato
48 Hours	9.3 Plato	7.0 Plato
Final Gravity	2.2 Plato	2.3 Plato

Gravity (Plato)



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