

SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

In our WLP096 Frakenyeast Blend, we pitched all 96 strains in our Frankenstout recipe for an all-out brawl to see which yeast characteristics reign supreme in the one-of-a-kind stout.

Packed full of different flavors and aromas, look for prominent Belgian and Saison yeast characteristics in the form of herbal spice, clove, and fruit. While other notes of maltiness range from caramel, toffee, to chocolate and subtle smokiness come through from our cleaner strains such as WLP001 California Ale Yeast. Taste and discover what yeast characteristics you find!



This blend was inspired by our research with San Diego-based biotechnology companies, Illumina and Synthetic Genomics to sequence and assemble the full genome of 96 of the company's yeast strains to help foster the science and creativity that propels our industry. To read the research article, [click here](#).

TASTING NOTES:

Coffee | Clove | Prune | Red Berries

GLASSWARE:

Snifter | Tulip

PAIRINGS:

[CHECK OUT OUR MENU](#)

Pumpkin Cheesecake, Earthy Blue Cheese

STATS	
ABV (%):	8.1%
IBU (ppm):	43
OG/Plato:	1.072/17.5°P
FG/Plato:	1.008/2.0°P

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



Coffee Bean: Mexico - Oaxaca
Roast: Medium
Variety: Bourbon, Typica, Mundo Nuvo, Criollo

The humidity and altitude present in the La Cañada region of Oaxaca, Mexico, create ideal conditions for growing coffee.

8 pounds of coffee were seeped for 24 hours.

TASTING NOTES:

Chocolate Creme | Stonefruit | Nougat

GLASSWARE:

Snifter | Tulip

PAIRINGS:

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Brown Butter Hazelnut
Chocolate Chip Cookies

STATS	
ABV (%):	6.7%
IBU (ppm):	42
OG/Plato:	1.072/17.5°P
FG/Plato:	1.019/4.7°P



YEAST:
WLP096 Frankenstout Yeast Blend



MALT:
Pale Malt (69.2%)
Flaked Oats (12.3%)
Chocolate Malt (5.6%)
Roasted Barley (5.6%)
Aromatic Malt (5.6%)
Midnight Wheat (1.7%)



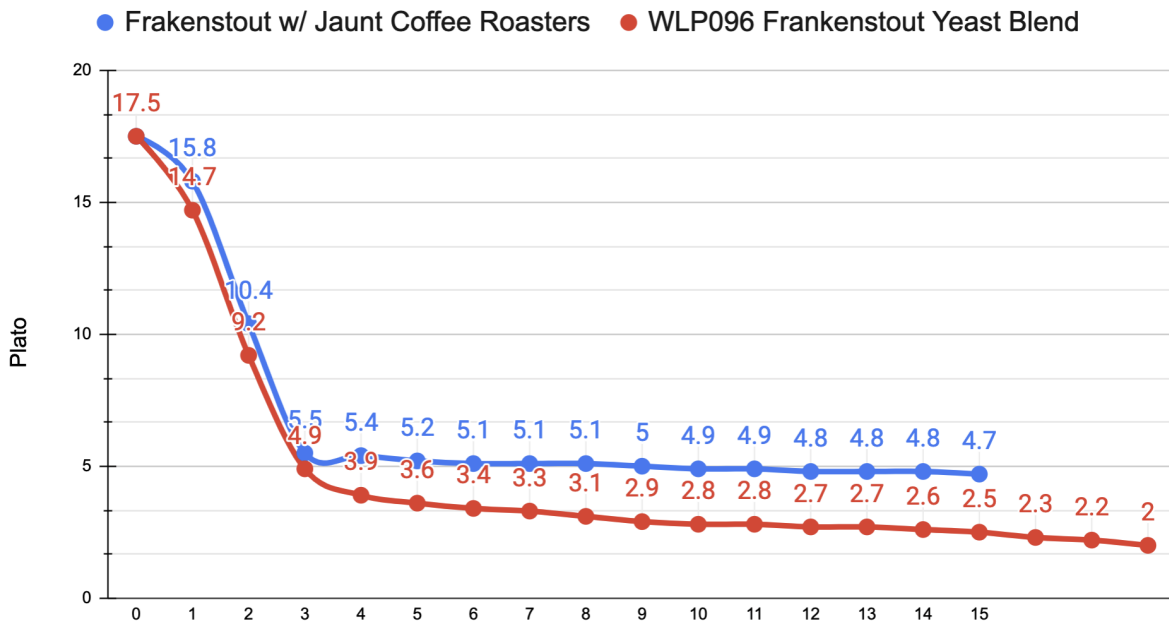
HOPS:

BOIL
Warrior 60 min
Chinook 15 min



OTHER:
Rice Hulls
[Servomyces](#)
[Clarity Ferm](#)

Gravity (Plato)



	WLP096	Coffee
App. Attenuation (%):	88	71.9
Starting pH:	4.96	4.96
Final pH:	4.38	4.45
Ferm Temp (°C)	20	20
Ferm Temp (°F)	68	68

	WLP096	Coffee
Diacetyl As-is (ppb):	53.5	< 15
Diacetyl Total (ppb):	65.6	27.8
Gluten (ppm):	< 10	< 10
Acetaldehyde (ppm):	1.71	23.8
Ethyl Acetate (ppm):	16.51	43.23
Isoamyl Acetate (ppm)	0.7	1.27

*No Caffeine was detected from Coffee Frankenstout through HPLC