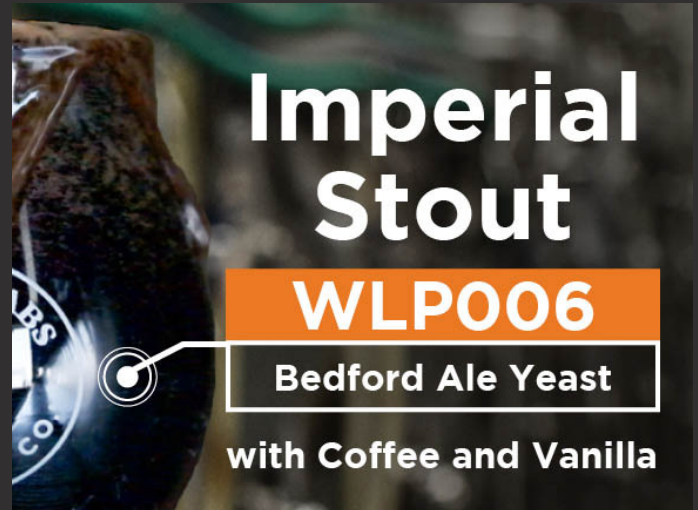
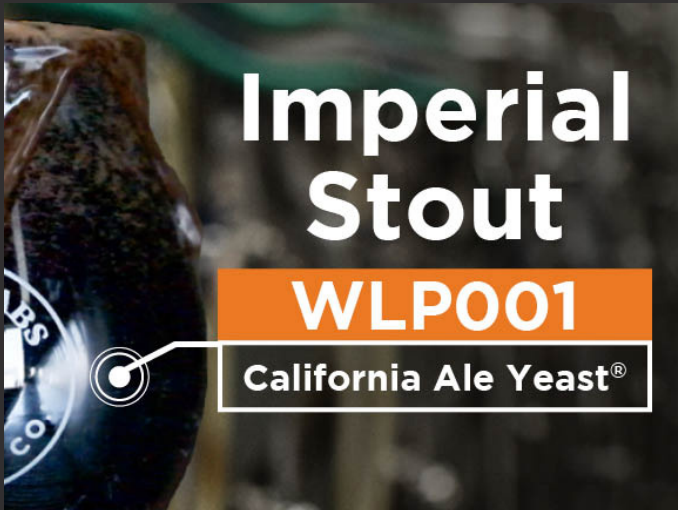


# Imperial Stout

WHITE LABS BREWING CO.

## SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

This Imperial stout is a decadent, dark, and roasty beer for your enjoyment.



This strain was the first yeast strain produced by White Labs in 1995. It's our best-selling yeast, famous for its clean flavors and hardy fermentations.

### TASTING NOTES:

Roasty | Light Coffee | Milk Chocolate

### PAIRINGS:

Double Cheeseburger, Burrata Toast

STATS	
ABV(%):	9.5
IBU(BU):	41
SRM:	103
OG/Plato:	1.087/20.8P
FG/Plato:	1.014/3.7P

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

Ferments dry and flocculates very well; produces a distinct ester profile. This yeast yields a full mouthfeel, perfect for creating English-style ales, including bitters, pale ales, porters, stouts and browns.

### TASTING NOTES:

Mocha | Vanilla | Roasted Coffee

### PAIRINGS:

Brown Butter Hazlenut Chocolate Chip Cookies, White Labs Sliders

STATS	
ABV(%):	8.2
IBU(BU):	40.5
SRM:	112
OG/Plato:	1.087/20.8P
FG/Plato:	1.021/5.5P

# Imperial Stout

WHITE LABS BREWING CO.



## YEAST:

WLP001 California Ale Yeast® or  
WLP006 Bedford Ale Yeast with Coffee  
and Vanilla



## MALT:

Pale Malt (67.7%)  
White Wheat (10.2%)  
Chocolate Malt (7.0%)  
Biscuit Malt (7.0%)  
Flaked Oats (5.6%)  
Roasted Barley (2.5%)



## HOPS:

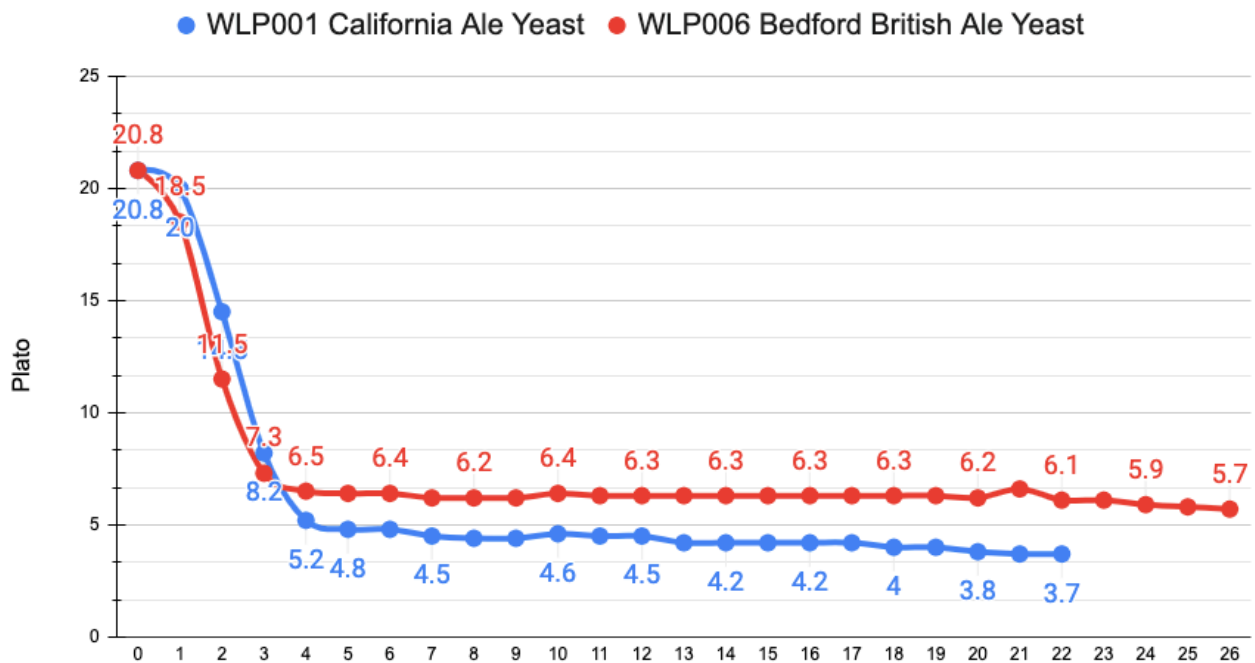
BOIL
Warrior
Centennial



## OTHER:

[Servomyces](#)  
[Clarity Ferm](#)

## Gravity (Plato)



	WLP001	WLP006
App. Attenuation (%):	82.0	72.7
Starting pH:	5.1	5.1
Final pH:	5.1	4.9
Ferm Temp (°C)	20-23	20-23
Ferm Temp (°F)	68-73	68-73
Gluten (ppm):	< 20	< 20