

SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

An Irish red uses caramel malts and roasted barley which gives the beer its red color. Reminiscent of Irish Pubs, this easy-drinking, roasty, malt-forward style is the perfect choice to pair with some pub grub!



This yeast is from one of the oldest stout-producing breweries in the world. Medium attenuation helps with a dry finish that promotes roasty notes. Esters help round out the overall flavor.

TASTING NOTES:

Toffee | Red Apple | Roasty

PAIRINGS:

Double Cheeseburger

STATS	
ABV(%):	4.8
IBU(BU):	16.5
SRM:	16.4
OG/Plato:	1.048/11.8P
FG/Plato:	1.010/2.6P

ABV (alcohol by volume)
IBU (international bitterness units)



This strain produces underlying esters of pear and melon which work well with hop and malt derived notes. Its medium to high alcohol tolerance is well-suited for strong Scotch-style ales or barleywine beers.

TASTING NOTES:

Pear | Red Apple | Bready

PAIRINGS:

Kimchi Fries, Street Tacos

STATS	
ABV(%):	4.6
IBU(BU):	16
SRM:	15.8
OG/Plato:	1.048/11.8P
FG/Plato:	1.011/2.8P

OG (original gravity)
FG (final gravity)

Irish Red

WHITE LABS BREWING CO.



YEAST:

WLP004 Irish Ale Yeast or
WLP028 Edinburgh/Scottish Ale Yeast



MALT:

Pale Malt (90.2%)
Caramel Malt - 60L (3.9%)
Caramel Malt - 120L (3.9%)
Carafoam (1.0%)
Roasted Barley (1.0%)



HOPS:

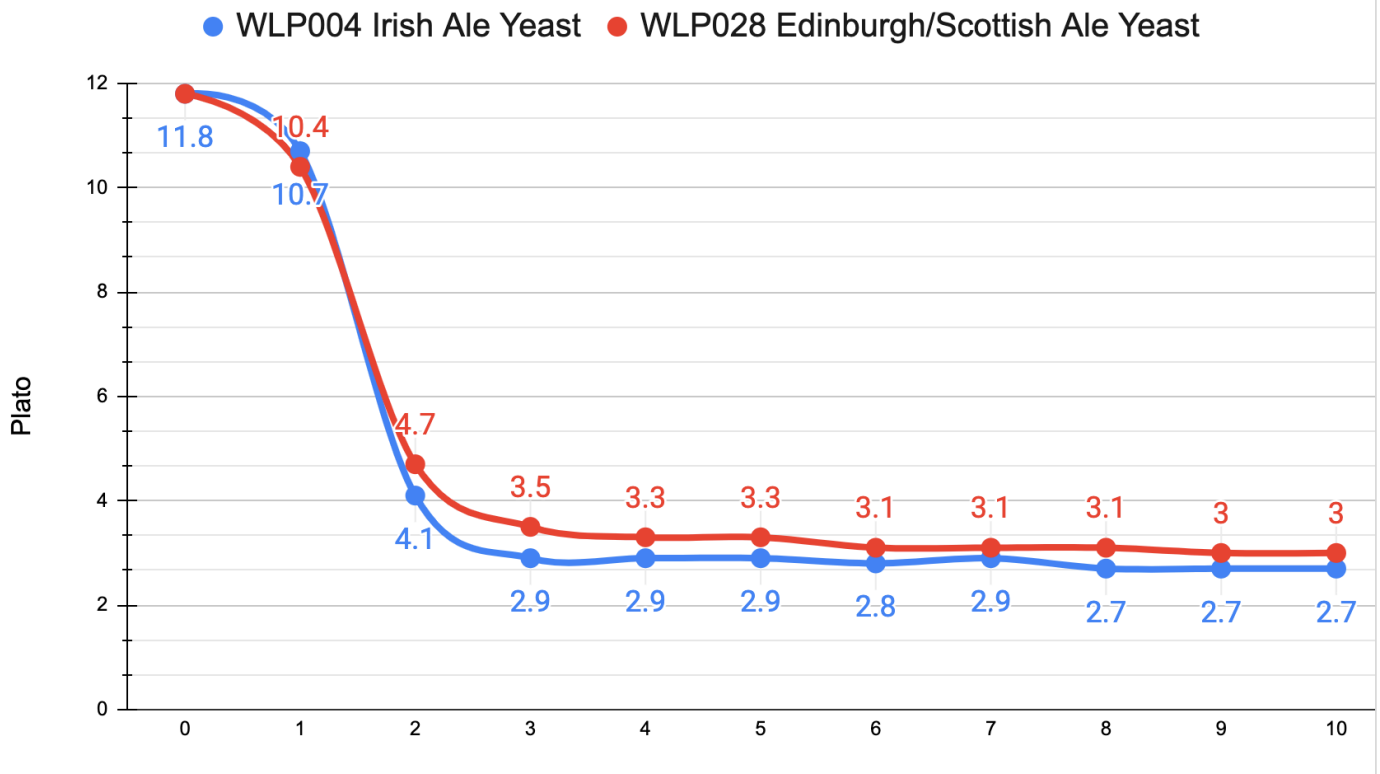
BOIL
Perle



OTHER:

Servomyces
Clarity Ferm

Gravity (Plato)



	WLP073	WLP410
App. Attenuation (%):	78.3	75.3
Starting pH:	5.3	5.3
Final pH:	4.3	4.3
Ferm Temp (°C)	18	18
Ferm Temp (°F)	64	64
Gluten (ppm):	< 20	< 20