Coffee Brown

SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

Who doesn't love a delicious nutty coffee brown?! A play on our experiment not only is each beer with a different yeast strain. We then chose two of our favorite roasters and used their cold brew blend as an additional difference. Taste them and choose which is your favorite?

A traditional altbier-style yeast from Düsseldorf, Germany. It produces clean, malty German brown and amber ales. This strain keeps the contribution of hop bitterness in the background while promoting sweet malt notes.

TASTING NOTES:
Chocolate | Nutty | Roasty

COFFEE NOTES:
Chocolaty | Nutty | Toffee-like sweetness

PAIRINGS:
Double Cheese Burger | White Labs Sliders

STATS	
ABV(%):	4.0
IBU(BU):	30.5
SRM:	25
OG/Plato:	1.045/11.2P
FG/Plato:	1.014/3.6P
Gluten (ppm):	< 20

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

San Diego Super Ale Yeast is known for producing clean fermentations accentuating characters from hops and malt. This beer is no exception with a clean bitterness and underlying fruit-like hoppy character

TASTING NOTES:
Whopper Malt Balls | Caramel | Cappuccino

COFFEE NOTES:
Malt | Caramel | Milk Chocolate

PAIRINGS:
White Labs Hoagie | Burrata Toast

STATS	
ABV(%):	4.4
IBU(BU):	33
SRM:	28
OG/Plato:	1.045/11.2P
FG/Plato:	1.011/2.8P
Gluten (ppm):	< 20

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YEAST:
WLP036 Dusseldorf Alt Yeast with Jaunt Coffee or WLP090 San Diego Super Ale Yeast with Cafe Virtuoso

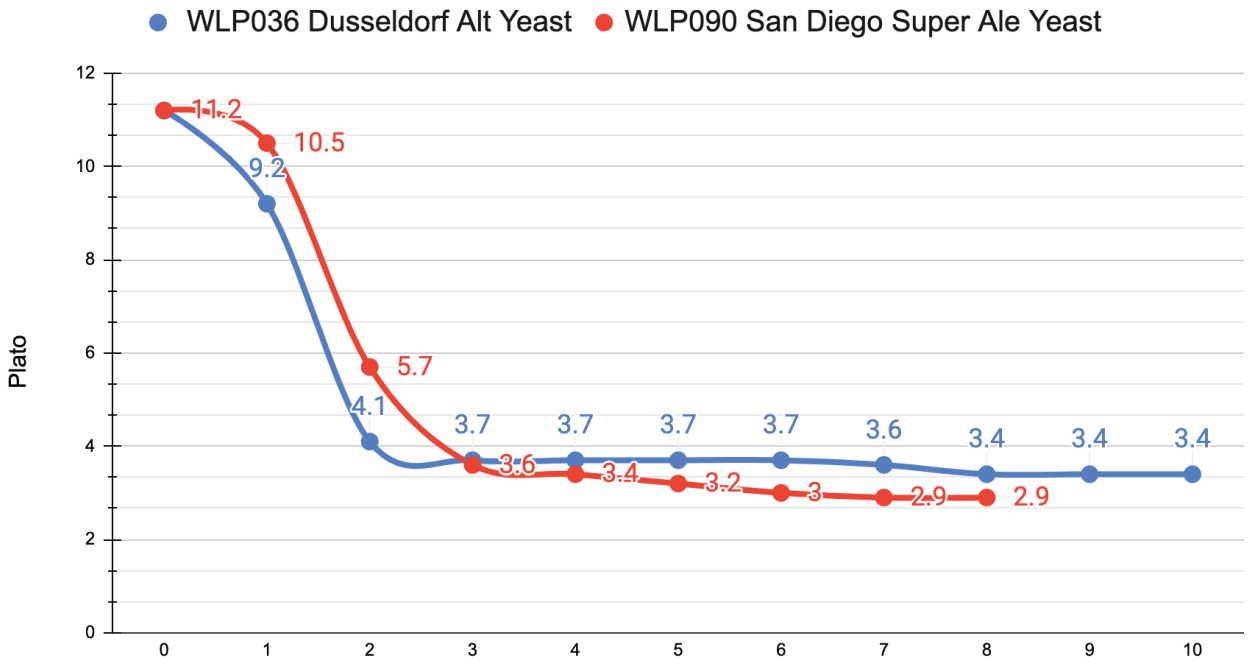
MALT:
Pale Malt (76.6%)
Flaked Oats (17.2%)
Chocolate Malt (4.2%)
Honey Malt (1.9%)

HOPS:

BOIL
Warrior (60 min)
Cascade (20 min)
Cascade (5 min)

OTHER:
Servomyces
Clarity Ferm

Gravity (Plato)



	WLP036	WLP090
App. Attenuation (%):	67.70	75.10
Starting pH:	5.2	5.2
Final pH:	4.4	4.6
Ferm Temp (°C)	18	20
Ferm Temp (°F)	64	68

	WLP036	WLP090
Diacetyl As-is (ppb):	< 15	16.7
Diacetyl Total (ppb):	< 15	30.2