

Yeast Trials

We used five strains to characterize the fermentation of a Cal Common. Three of the five yeasts used were common beer yeasts: Cal IV WLP019, Cal II WLP040 and Cal VI WLP040. The other two yeasts, WLP780 Thai Rice Yeast and WLP7245 Red Wine Yeast, were more commonly used in other fermentation processes and contribute unique flavor compounds to the beer. A noteworthy characteristic of WLP7245 is the high finishing gravity which could be due to an inability to ferment maltotriose which isn't normally present in a wine must.

Grist

Pilsen Malt	77%	Munich 10L Malt	8.5%
Crystal 40L	11.5%	Red Wheat Malt	1.5%
Chocolate Malt	1%		

Hopped with Northern Brewer 11%AA at 37 IBU's

Final Beer Specifications

Strain	OG	OE	pH	AE	Strain	OG	OE	pH	AE
WLP019	14	1.01000	4.72	2.5	WLP052	12.0	1.0128	4.78	3.27
WLP040	12.0	1.0091	4.7	2.26	WLP780	12.0	1.0106	4.95	2.72
WLP7245	12.0	1.02129	4.75	5.41					

