

**Contact:**

Sabrina LoPiccolo  
White Labs, Inc. | Marketing Manager  
Phone: 858.527.7699  
Email: [slopiccolo@whitelabs.com](mailto:slopiccolo@whitelabs.com)



## **White Labs Celebrates the Release of Frankenstout in Bottles Throws FrankenBash March 17 Benefitting JDRF**

SAN DIEGO (March 1, 2016) – Born in a lab and brought to life by 96 yeast strains, [White Labs Brewing Co.](#) is unleashing the 2016 version of [Frankenstout](#). The first time since it's inception, this monstrous beer is debuting in limited edition 750ml bottles and will be available for purchase at the [San Diego Tasting Room](#) beginning March 17. To celebrate, White Labs is throwing a FrankenBash on March 17 (St. Patrick's Day for those astute, stout loving individuals) from 5 to 9 p.m. benefitting [JDRF](#).

Frankenstout is a dark, complex beer that throws convention out the window to test the limits of science and defy industry standards. White Labs partnered 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. The collaboration is fueling ongoing scientific research in the area of genomics as well as pleasing the palates of thirsty craft beer enthusiasts throughout San Diego.

Frankenstout answers the burning question, "What would happen if we pitched 96 yeast strains into one beer?" The answer is, well, complex. Each strain struggles for dominance, with twists and turns in every sip. The beer pours black with a thick brown head. Robust coffee and dark chocolate aromas and flavors abound. Belgian yeast strains are evident through spicy and clove like notes. The beer finishes with a strong cherry oak finish.

As with any proud creator, White Labs is showcasing this massive stout by throwing a FrankenBash bottle release party at the San Diego Tasting Room March 17 from 5 to 9 p.m. For \$10, individuals will get an 8-ounce pour of Frankenstout and a keepsake Frankenstout mug. A portion of the proceeds from the sale of the mug and pour will benefit JDRF, which funds life-changing research for type 1 diabetes. Various interactive games will be hosted throughout the night and White Labs staff will be on hand to answer any science related questions about the beer.

**more**

Come unleash the yeast at FrankenBash.

**FrankenBash**

March 17 from 5 to 9 p.m.

White Labs Tasting Room  
9495 Candida Street  
San Diego, CA 92126

**Frankenstout Bottle Facts:**

**Stats:** 9.6% ABV, 60 IBUs

**Availability:** White Labs San Diego Tasting Room only

**Hop Varieties:** Magnum and East Kent Goldings

**URL:** [whitelabs.com/frankenstout](http://whitelabs.com/frankenstout)

**Label:** Label art available by request

**About White Labs**

White Labs, Inc. is an international company headquartered in San Diego that provides pure liquid yeast, fermentation products, services, analysis and education to professionals and enthusiasts alike. Continually raising the bar in the art of fermentation, White Labs stretches the limits of science to set new standards in purity and freshness. From the industry's first pitchable liquid yeast, to a complete revolution in the way it's propagated and packaged, the White Labs innovative spirit is tireless. For more information on White Labs and its various products and services, please visit [whitelabs.com](http://whitelabs.com).

###