

Winter Bock

WHITE LABS BREWING CO.

SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

Winter is coming... wait it's here. A winter bock is a traditional german style bock. With the roasty characteristics coming from the vienna and munich malt and a clean crisp finish from the lager yeast.

Did you know? The first german Bock was brewing in the city of Einbeck, which sounded like "Einbock" which means billy goat in German.



From the Alps of southern Bavaria, this yeast produces a beer that is well balanced between malt and hop character.

TASTING NOTES:

Caramel | Coffee | Halzelnut

PAIRINGS:

Miso Walnut Fudge Cookie |
Cinnamon Yeast Buddies

STATS	
ABV(%):	7.4
IBU(BU):	17.5
SRM:	3.7
OG/Plato:	1.067/16.4P
FG/Plato:	1.011/2.7P

From Southern Germany, this yeast finishes malty with a slight ester profile. Use in beers such as Oktoberfests, bocks, and dark lagers.

TASTING NOTES:

Toffee | Bread Dough | Fig

PAIRINGS:

Winter Kale Salad | California Cheese Board

STATS	
ABV(%):	7.3
IBU(BU):	17
SRM:	3.7
OG/Plato:	1.067/16.4P
FG/Plato:	1.011/2.8P

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

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YEAST:

WLP833 German Bock Lager Yeast with coffee or WLP920 Old Bavarian Lager Yeast



MALT:

Pilsner Malt (44%)
Vienna Malt (38.8%)
Munich II (11.4%)
Acidulated Malt (3.2%)
Chocolate Wheat (2.6%)



HOPS:

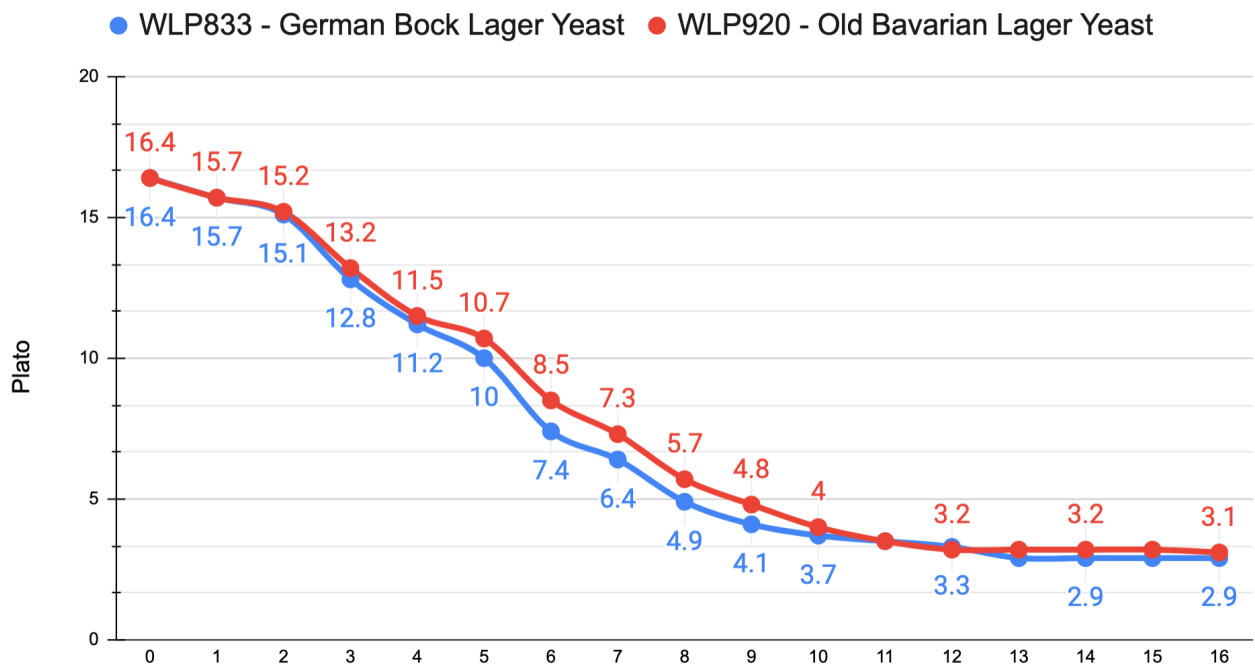
BOIL
Warrior (60 min)
Saaz (15 min)



OTHER:

Servomyces
Clarity Ferm

Gravity (Plato)



	WLP833	WLP920
App. Attenuation (%):	83.1	82.7
Starting pH:	5.2	5.2
Final pH:	4.5	4.6
Ferm Temp (°C)	10	10
Ferm Temp (°F)	55	55

	WLP833	WLP920
Diacetyl As-is (ppb):	23.6	20.9
Diacetyl Total (ppb):	47.7	48.3
Ethyl Acetate (ppm):	48.4	44.3
Isoamyl Acetate (ppm):	3.3	3.2