SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

Our Oktoberfest is brewed to promote caramel-like maltiness that creates a balanced drinking experience.

Oktoberfest (another name for Marzen) was brewed for the inaugural event on October 12, 1810, and the nuptials of Prince Ludwig (later King Ludwig I) and Princess Therese of SaxonyHildburghausen that lasted until October 17th. By the late 1890s, organizers shifted the start date to late September to catch some milder weather but by allowing the festival to extend into early October. The festivities include beer and food stands, agricultural competitions, carnival rides and live cooking which still remains an essential part of Oktoberfest Festival today.



WLP820 provides residual sweetness to further help promote malt nuances while contributing to a balanced finish.

TASTING NOTES:

Caramel | Nutty | Clean

STATS			
ABV(%):	5.1		
IBU(ppm):	26		
SRM:	18.0		
OG/Plato:	1.048/12P		
FG/Plato:	1.014/3.6P		
Gluten (ppm):	< 20		

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



From the Alps of southern Bavaria, WLP833 produces beer that is well balanced between malt and hop character.

TASTING NOTES:

Bran Bread Crust | Cola

STATS			
ABV(%):	5.1		
IBU(ppm):	26		
SRM:	17.7		
OG/Plato:	1.048/12P		
FG/Plato:	1.012/3.2P		
Gluten (ppm):	< 20		

OG (original gravity) FG (final gravity)





YEAST:

WLP820 Oktoberfest/Marzen Lager Yeast or WLP833 German Bock Lager Yeast

ļ	HOPS:
	BOIL
	Sterling (1.25kg/60min)
	(



MALT:

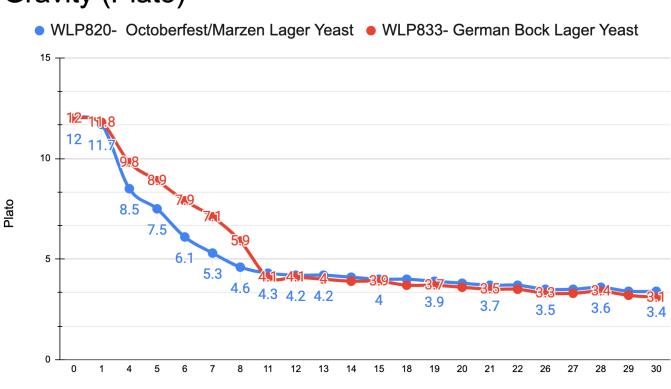
Pale Malt (200kg/64%) Caramunich II (25kg/8.0%) Vienna Malt (25kg/8.0%) Carafoam (25kg/8.6%) Dextrin Malt (12.5kg/4%)



OTHER:

Clarity Ferm (200mL) Brewzyme-D (150mL) Servomyces (12g)

Gravity (Plato)



	WLP820	WLP833
App. Attenuation (%):	70.5	73.8
Starting pH:	5.0	5.0
Final pH:	4.6	4.5
Ferm Temp (°C)	11	9
Ferm Temp (°F)	52	48

	WLP820	WLP833
Diacetyl As-is (ppb):	32.6	29.5
Diacetyl Total (ppb):	36.3	35.9