# Oktoberfest

#### SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

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



The Newest Exclusive Fermentation Society Strain!

Forged by the brewer gods themselves, a mythical tool of magical yeast cultures waiting for the one who could wield their raw power. These yeasts, brandished by the experts of White Labs and Clawhammer Supply, comes a rare blend of lager strains that is sure to become legendary.



We're all about bridging the gap between you and your brewing yeast. In case you didn't know or simply forgot, The Yeast Bay x White Labs makes getting Yeast Bay in your hands easier than ever!

#### **TASTING NOTES:**

Soft Pretzel Crust | Mild Spice | Clean

#### **PAIRINGS:**

White Labs sliders | Summer Sausage

STATS			
ABV(%):	4.6		
IBU(ppm):	26		
SRM:	18.1		
OG/Plato:	1.051/12.6P		
FG/Plato:	1.013/3.4P		
Gluten (ppm):	< 20		

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

#### **TASTING NOTES:**

Toasted Malt | Hawaiian Bread | Slight Bitterness

#### **PAIRINGS:**

Oktoberfest Glizzy | Wood Fired Sausage Pizza

STATS		
ABV(%):	4.9	
IBU(ppm):	24.5	
SRM:	18.2	
OG/Plato:	1.051/12.6P	
FG/Plato:	1.012/3.1P	
Gluten (ppm):	< 20	

OG (original gravity) FG (final gravity)





### YEAST:

WLP808 Mythical Hammer Lager Yeast Blend or WLP4030 Franconian Dark Lager Yeast Blend



# 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%)



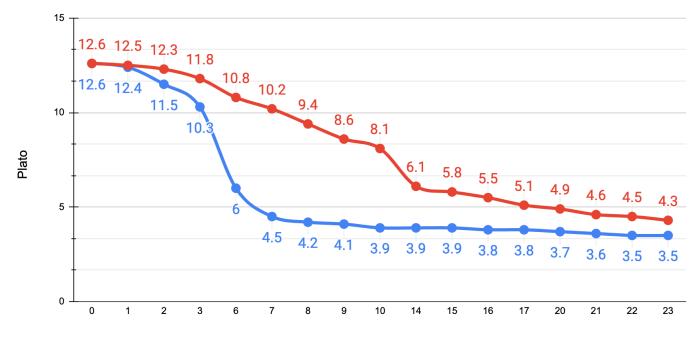
## OTHER:

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

# Gravity (Plato)

#### WLP808 Mythical Hammer Lager Yeast Blend

WLP4030 Franconian Dark Lager Yeast



	WLP808	WLP4030
App. Attenuation (%):	71.4	75.0
Starting pH:	5.0	5.0
Final pH:	4.4	4.4
Ferm Temp (°C)	10	8
Ferm Temp (°F)	50	46

	WLP808	WLP4030
Diacetyl As-is (ppb):	< 15	< 15
Diacetyl Total (ppb):	< 15	20.8