

SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

A crisp drinkable beer that is fermented with ale yeast versus lager yeast which you typically find in a pilsner. Combining the best of both ale and lager worlds.



Sourced from a small brewpub in Cologne, Germany, this strain is fitting for German ales such as kölsch and altbier. Known for accentuating hop flavor and bitterness while creating crisp, clean lager like characters.

This is a traditional Belgian abbey strain perfect for use in dubbels, tripels and Belgian strong ales.

TASTING NOTES:

Floral | Pear | Light Grain

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Bubble Gum | Orange Peel | Peppercorn

STATS	
ABV(%):	3.6
IBU(ppm):	21.5
OG/Plato:	1.038/9.6P
FG/Plato:	1.010/2.5P
Gluten (ppm):	< 20

STATS	
ABV(%):	3.7
IBU(ppm):	22
OG/Plato:	1.038/9.6P
FG/Plato:	1.010/2.5P
Gluten (ppm):	< 20

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

OG (original gravity)
FG (final gravity)

Kolsch

10BBL BATCH

TWO 5BBL FERMENTATIONS



YEAST:

WLP029 Kölsch Ale Yeast or
WLP530 Abbey Ale Yeast



HOPS:

BOIL	WHIRLPOOL
Perle (0.8kg/60min)	Tettnang (1kg/45min)
Tettnang (1kg/15min)	



MALT:

Pilsner Malt (200kg/82.3%)
Wheat Malt (25kg/10.3%)
Pale Malt (18kg/7.4%)

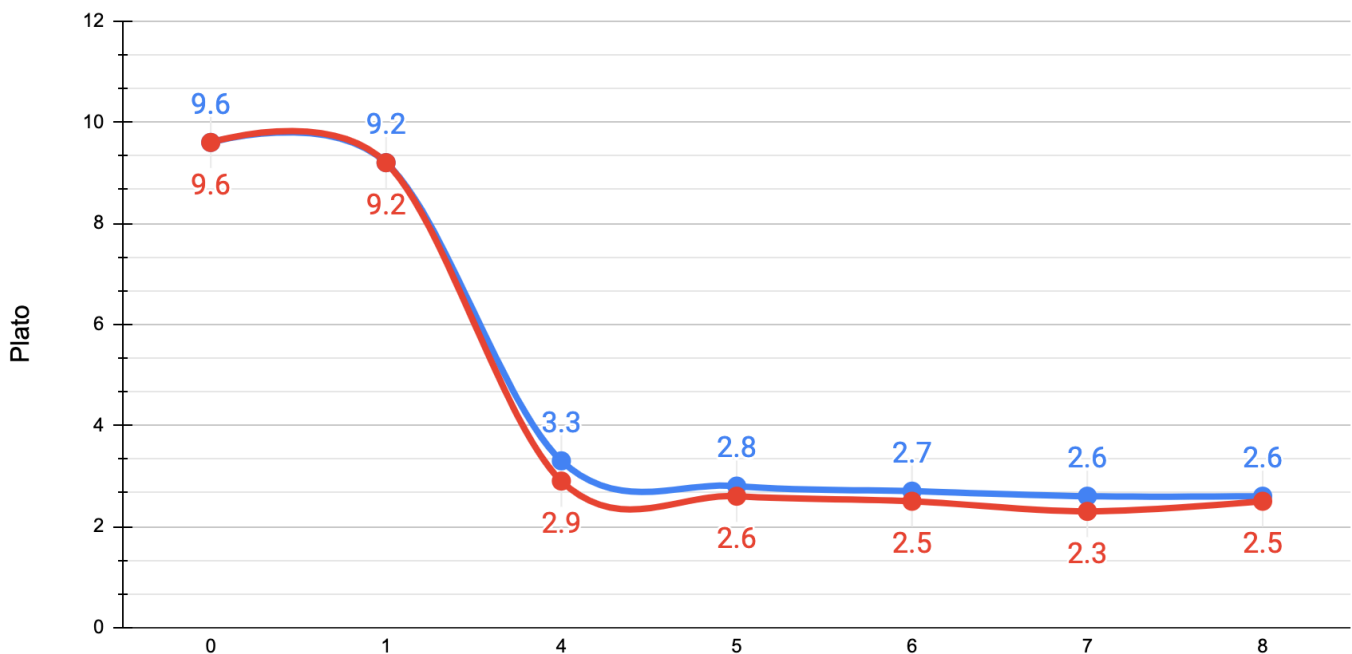


OTHER:

Clarity Ferm (100mL)
Brewzyme-D (150mL)
Servomyces (12g)

Gravity (Plato)

● WLP029 Kölsch Ale Yeast ● WLP530 Abbey Ale Yeast



	WLP029	WLP530
App. Attenuation (%):	72.9	74.8
Starting pH:	5.0	5.0
Final pH:	3.7	3.0
Ferm Temp (°C)	15	19
Ferm Temp (°F)	59	66

	WLP029	WLP530
Diacetyl As-is (ppb):	< 15	< 15
Diacetyl Total (ppb):	18.6	< 15