

Fall Bock

10BBL BATCH

TWO 5BBL FERMENTATIONS

SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

“Bock” in German translates into goat or ram which these beers have a “kick” in alcohol volume in contrast to other German style lagers.



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

TASTING NOTES:

Toffee | Chocolate | Caramel

STATS	
ABV(%):	5.8
IBU(ppm):	26.5
OG/Plato:	1.063/15.5P
FG/Plato:	1.017/4.4P
Gluten (ppm):	< 20

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



From Southern Germany, this yeast finishes malty with a slight ester profile.

TASTING NOTES:

Molasses | Black Cherry | Woody

STATS	
ABV(%):	5.7
IBU(ppm):	26.5
OG/Plato:	1.063/15.5P
FG/Plato:	1.018/4.7P
Gluten (ppm):	< 20

OG (original gravity)
FG (final gravity)

Fall Bock

10BBL BATCH

TWO 5BBL FERMENTATIONS



YEAST:

WLP833 German Bock Lager Yeast or
WLP920 Old Bavarian Lager Yeast



HOPS:

BOIL
Hallertauer Mittelfrueh (1.5kg/60min, 1.5kg/20min)



MALT:

Pilsner Malt (170kg/44.0%)
Vienna Malt (150kg/38.8%)
Acidulated Malt (12.5kg/3.2%)
Munich II (44kg/11.4%)
Chocolate Wheat (10kg/2.6%)

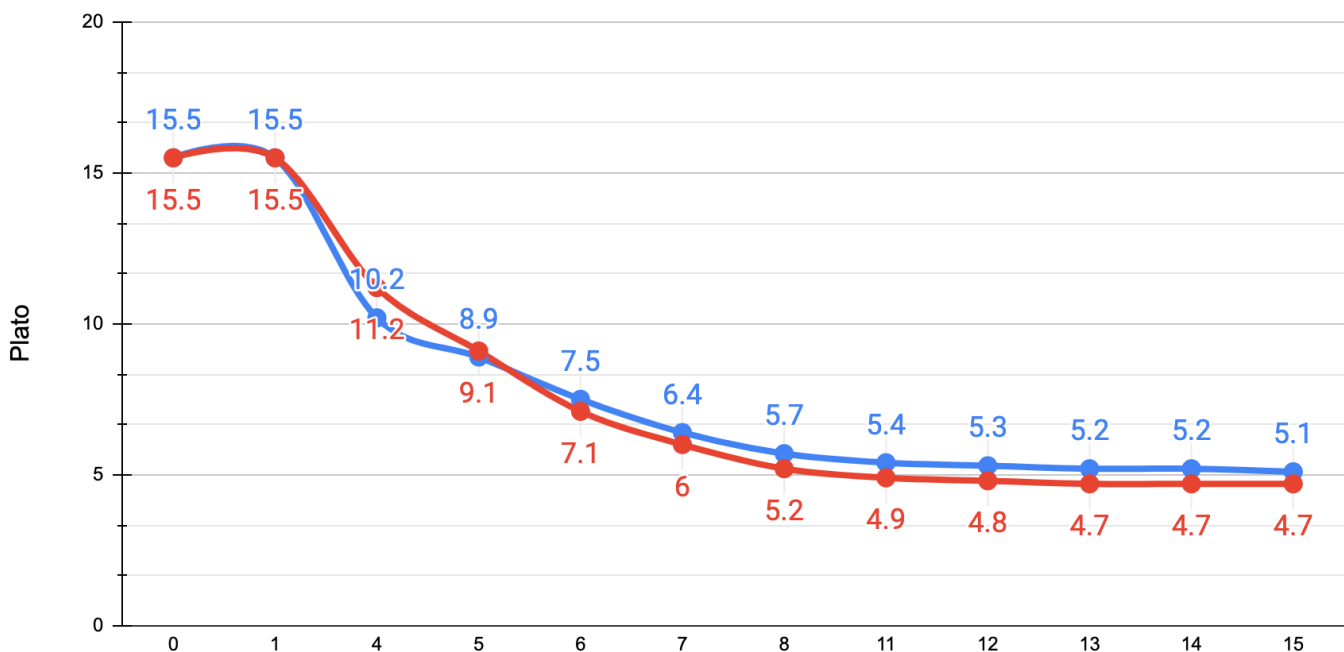


OTHER:

Clarity Ferm (300mL)
Brewzyme-D (150mL)
Servomyces (12g)

Gravity (Plato)

● WLP833 German Bock Lager Yeast ● WLP920 Old Bavarian Lager Yeast



	WLP833	WLP920
App. Attenuation (%):	70.8	69.2
Starting pH:	4.8	4.8
Final pH:	4.6	4.5
Ferm Temp (°C)	10	10
Ferm Temp (°F)	50	50

	WLP833	WLP920
Diacetyl As-is (ppb):	< 15	< 15
Diacetyl Total (ppb):	18.6	< 15