

SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

Emil Christian Hansen isolated the first lager yeast strain which was introduced into the brewing world on November 12, 1883. The most famous of all wheat beers is the German Hefeweizen, known for producing one of our favorite esters, Isoamyl Acetate, which gives the distinct flavor and aroma of banana.



A fairly clean strain with medium intensity and spice-like phenol production, it creates a slightly tart refreshing beer. This strain is ideal for witbiers or Belgian table beers.

TASTING NOTES:

Hay | Lemon | Zesty

STATS	
ABV(%):	4.9
IBU(ppm):	15
OG/Plato:	1.049/12.2P
FG/Plato:	1.010/2.7P
Gluten (ppm):	< 20

This popular German strain is used in the production of traditional, authentic hefeweizen. It produces a high level of isoamyl acetate, giving the resulting beer notes of banana.

TASTING NOTES:

Clove | Doughy | Banana

STATS	
ABV(%):	4.9
IBU(ppm):	15
OG/Plato:	1.049/12.2P
FG/Plato:	1.010/2.7P
Gluten (ppm):	< 20

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

OG (original gravity)
FG (final gravity)



YEAST:

WLP410 Belgian Wit II Ale Yeast
WLP300 Hefeweizen Ale Yeast



HOPS:

BOIL
Magnum (0.4kg/60min)



MALT:

White Wheat (140kg/51.4%)
Pale Malt (100kg/36.7%)
Flaked Wheat (22.6kg/8.3%)
Acidulated Malt (10kg/3.7%)

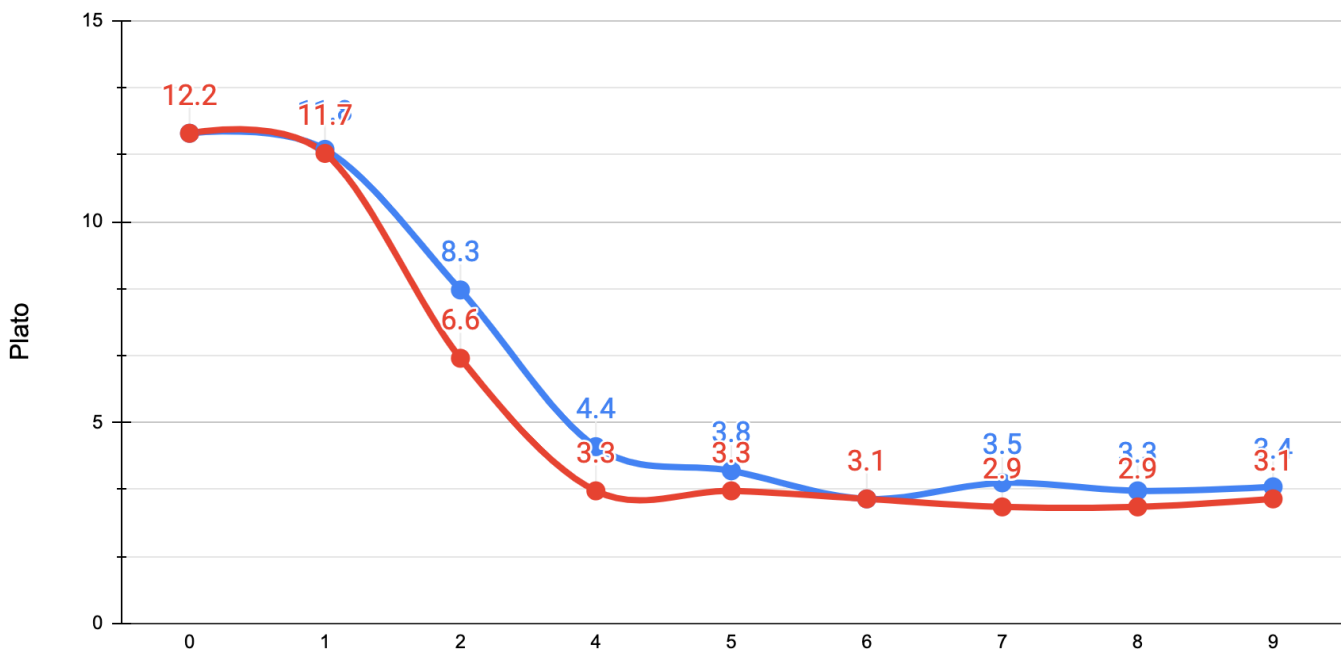


OTHER:

Clarity Ferm (550mL)
ALDC (10mL)

Gravity (Plato)

● WLP410 Belgian Wit II Ale Yeast ● WLP300 Hefeweizen Ale Yeast



	WLP410	WLP300
App. Attenuation (%):	77.8	77.6
Starting pH:	5.0	5.0
Final pH:	4.0	4.1
Ferm Temp (°C)	18	20
Ferm Temp (°F)	64	68

	WLP410	WLP300
Diacetyl As-is (ppb):	16.6	17.5
Diacetyl Total (ppb):	25.6	25.8