

Dark Lager

10BBL BATCH

TWO 5BBL FERMENTATIONS

SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

Don't tell, but we brewed this beer because we wanted to drink it. Our favorite seasonal lager, this beer has an elegant dark color with a depth of roasted malts, balanced bitterness, and high drinkability.



Dark Lager

WLP838

Southern German Lager Yeast



Dark Lager

WLP925

High Pressure Lager Yeast

This yeast is characterized by a malty finish, balanced aroma and great flocculation.

Ferment at room temperature; 62 to 68°F (17-20°C) under 1.0 bar (14.7 PSI) until final gravity is obtained, generally in one week. Lager the beer at 35°F (2°C), 15 PSI, for 3 to 5 days to condition.

STATS	
ABV(%):	5
IBU(ppm):	18.5
OG/Plato:	1.051/12.5P
FG/Plato:	1.014/3.5P
Gluten (ppm):	34.8

STATS	
ABV(%):	5
IBU(ppm):	17
OG/Plato:	1.051/12.5P
FG/Plato:	1.013/3.4P
Gluten (ppm):	61.3

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

OG (original gravity)
FG (final gravity)

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YEAST:

WLP838 Southern German Lager Yeast
WLP925 High Pressure Lager Yeast



HOPS:

BOIL	
Warrior	(0.7kg/60min)
Saaz	(0.5kg/10min)



MALT:

Pale Malt (245kg/84.1%)
Cholocate Malt (25kg/8.6%)
Caramel Malt 10L (12kg/3.9%)
Midnight Wheat (10kg/3.4%)

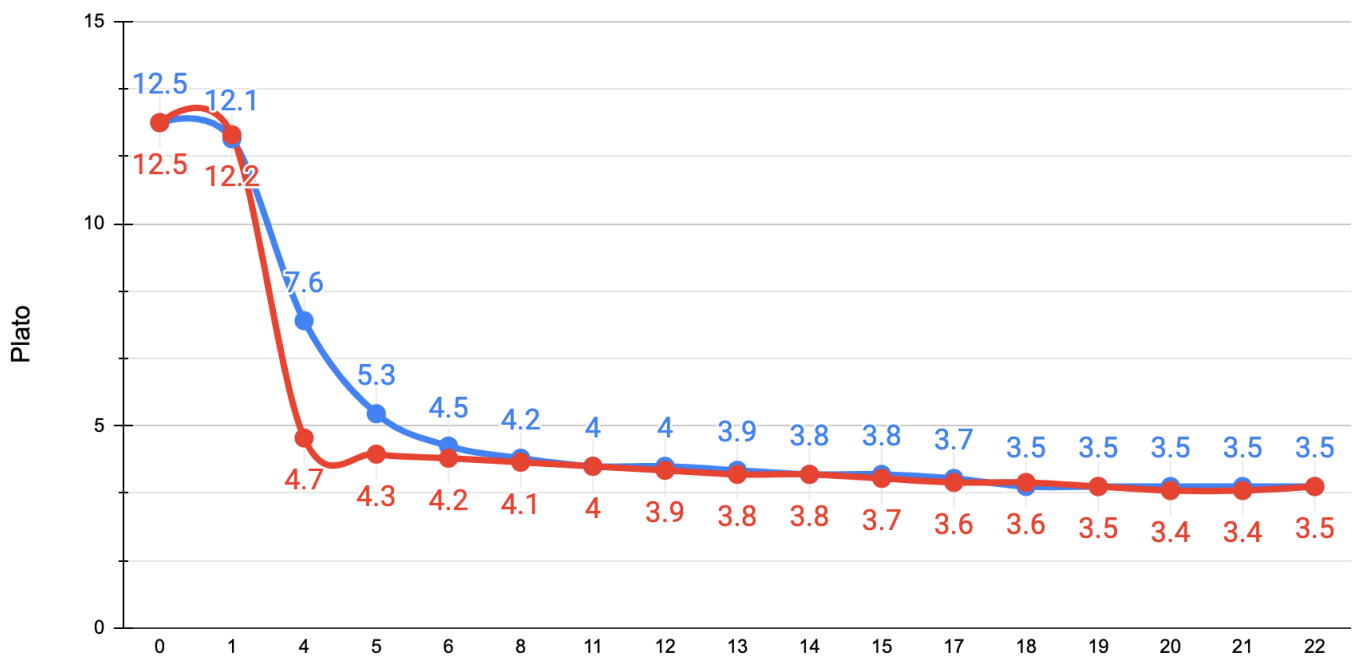


OTHER:

Servomyces (12g)
Clarity Ferm (230mL)
ALDC (5mL)

Gravity (Plato)

● WLP838 Southern German Lager Yeast ● WLP925 High Pressure Lager Yeast



	WLP838	WLP925
App. Attenuation (%):	71.4	73.3
Starting pH:	4.9	4.9
Final pH:	4.3	4.4
Ferm Temp (°C)	12	18
Ferm Temp (°F)	54	64

	WLP838	WLP925
Diacetyl As-is (ppb):	< 15	< 15
Diacetyl Total (ppb):	23.7	21.2