

# Helles Lager

10BBL BATCH

TWO 5BBL FERMENTATIONS

## SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

Helles translate to "bright", "light" or "pale" in German which this beer definitely is that: Sunshine in glass! Hell Yes!!!



From the oldest operating brewery in Munich. Carefully cultivated and preserved by brewing monks observing time-honored traditions, this strain is renowned for its clean, crisp fermentation balanced by a distinct malty sweetness.

### TASTING NOTES:

Straw | Citrus Pith | Light Sweetness

Now Available in Dry Format!

### TASTING NOTES:

Grassy | Lemon | Mild Bitterness

STATS	
ABV(%):	4.9
IBU(ppm):	27.5
OG/Plato:	1.048/12P
FG/Plato:	1.010/2.5P
Gluten (ppm):	< 15

STATS	
ABV(%):	4.8
IBU(ppm):	28
OG/Plato:	1.048/12P
FG/Plato:	1.011/2.8P
Gluten (ppm):	< 15

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

OG (original gravity)  
FG (final gravity)

# Helles Lager

## 10BBL BATCH

TWO 5BBL FERMENTATIONS



### YEAST:

WLP860 Munich Lager Yeast  
or WLPD860 Dry Munich Lager Yeast



### HOPS:

BOIL
<b>Magnum</b> (1kg/60min)
<b>East Kent Goldings</b> (0.5kg/10min)



### OTHER:

**Clarity Ferm**  
(80mL/Add during Yeast Pitch)

**Brewzyme-D**  
(100mL/Add at Yeast Pitch)

**Servomyces**  
(12g/Add 10 min end of boil)

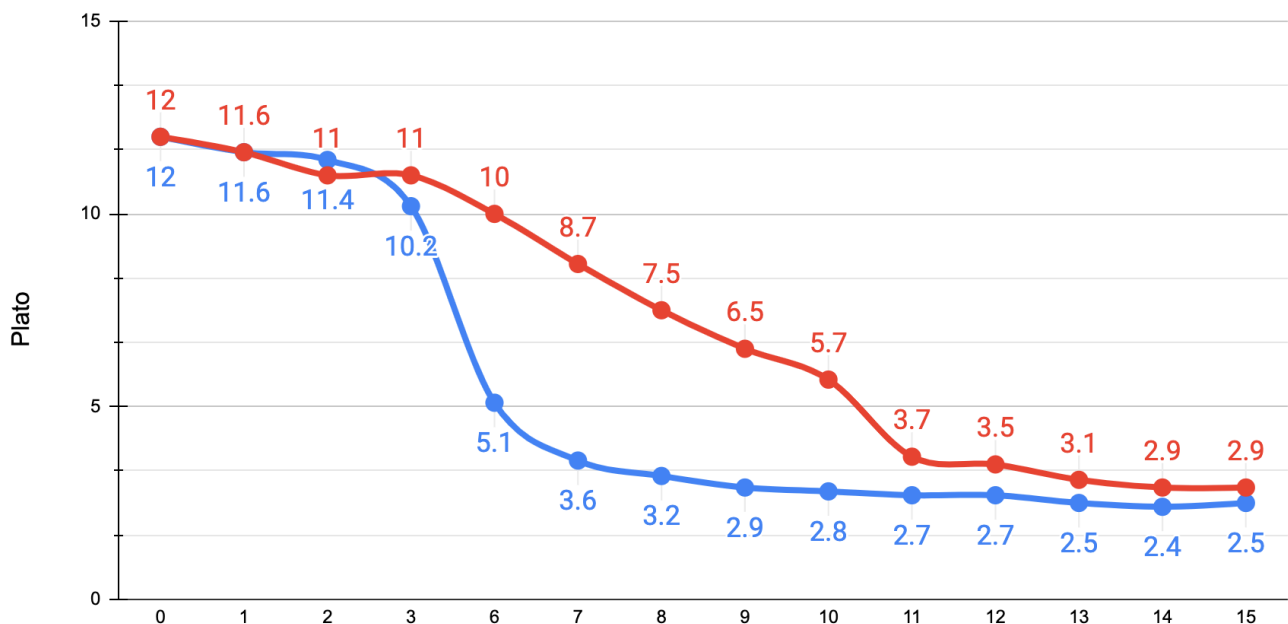


### MALT:

Pilsner Malt (224.5kg/81.8%)  
Munich Light 10L (25kg/9.1%)  
Dextrin Malt (25kg/9.1%)

## Gravity (Plato)

● WLP860 Munich Lager Yeast ● Dry WLP860 Munich Lager Yeast



	WLP860	WLPD860
<b>App. Attenuation (%)</b> :	78.7	76.4
<b>Starting pH</b> :	5.1	5.1
<b>Final pH</b> :	4.6	4.5
<b>Ferm Temp (°C)</b>	10	10
<b>Ferm Temp (°F)</b>	50	50

	WLP860	WLPD860
<b>Diacetyl As-is (ppb)</b> :	< 15	< 15
<b>Diacetyl Total (ppb)</b> :	< 15	< 15