

# Hoppy Lager

10BBL BATCH

TWO 5BBL FERMENTATIONS

## SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

Hoppy Lager is a style of beer that pairs the potent aromatics & flavors of hops (Simcoe & Citra) with refreshing drinkability and traditional lagering techniques of a German-inspired Pale Lager.



This yeast produces a clean, malty beer with pleasant ester characters that can be described as “bready.” It ferments successfully and cleanly at higher temperatures, combined with good flocculation and good attenuation.

### TASTING NOTES:

Meyer Lemon | Tropical Fruit | Hay

This strain produces a clean, crisp, and dry lager profile to accentuate and let the hops shine in this beer.

### TASTING NOTES:

Grapefruit Seltzer | Pine | Grain

STATS	
ABV(%):	5.4
IBU(ppm):	37.5
OG/Plato:	1.044/10.8P
FG/Plato:	1.003/0.8P
Gluten (ppm):	47.8

STATS	
ABV(%):	5.4
IBU(ppm):	32.5
OG/Plato:	1.044/10.8P
FG/Plato:	1.003/0.8P
Gluten (ppm):	67.6

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

OG (original gravity)  
FG (final gravity)

# Hoppy Lager

## 10BBL BATCH

TWO 5BBL FERMENTATIONS



### YEAST:

WLP009 Australian Ale Yeast or  
WLP830 German Lager Yeast



### HOPS:

WHIRLPOOL	DRY HOP
Citra (1kg/20min)	Citra (3kg)
Simcoe (1kg/20min)	Simcoe (3kg)

### CELLAR FUN:

**KO TEMP: 12°C FOR LAGER**

**KO TEMP: 14°C,  
AFTER DAY 7 RAISE TO 19°C FOR ALE  
AERATED TO 18 PPM**



### DRY HOP SCHEDULE:

**Day 8** - 3kg Citra, 3kg Simcoe

**Day 9** - CO2 Burst

**Day 14** - Crashed, VDK Cleared below 20ppb



### MALT:

Superior Pilsen Malt (225kg/81.8%)  
Flaked Rice (25kg/9.1%)  
Farafoam (25kg/9.1%)



### OTHER:

#### Ultra-Ferm

(250mL/ Add in Mash)

#### Servomyces

(12g/ 5 Min End of Boil)

#### Rice Hulls

#### Pitch Clarity Ferm

(210mL) during KO for proper mixing

#### Pitch Brewzyme-D

(75mL) during KO for proper mixing

#### Trub dump at 24 hours

	WLP009	WLP830
<b>App. Attenuation (%):</b>	<b>92.6</b>	<b>92.8</b>
<b>Starting pH:</b>	<b>5.0</b>	<b>5.0</b>
<b>Final pH:</b>	<b>4.5</b>	<b>4.4</b>
<b>Ferm Temp (°C)</b>	<b>14</b>	<b>12</b>
<b>Ferm Temp (°F)</b>	<b>57</b>	<b>54</b>
<b>Diacetyl As-is (ppb):</b>	<b>47.8</b>	<b>67.6</b>
<b>Diacetyl Total (ppb):</b>	<b>&lt; 15</b>	<b>&lt; 15</b>

### Gravity (Plato)

