

Spring Lager

10BBL BATCH

TWO 5BBL FERMENTATIONS

SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

Our Spring Lager is a Marzen or Marzenbier (meaning March Beer in German) has been around before the 16th century. This was brewed with a smooth caramel sweetness to encourage generous gulps but still crisp enough to refresh the palate.



A classic pilsner strain from the Czech Republic, this strain produces a clean, crisp beer that's somewhat dry with a malty finish.

A lager yeast is ideal for producing malty lagers, residual sweetness further helps promote malt nuances while contributing to a balanced finish.

TASTING NOTES:

Cut Grass | Slight Sweetness | Fresh Jalapeno

TASTING NOTES:

Honey | Bread | Floral

STATS	
ABV(%):	5.0
IBU(ppm):	24.5
OG/Plato:	1.052/12.8P
FG/Plato:	1.013/3.3P
Gluten (ppm):	< 20

STATS	
ABV(%):	5.0
IBU(ppm):	24.5
OG/Plato:	1.052/12.8P
FG/Plato:	1.014/3.5P
Gluten (ppm):	< 20

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

OG (original gravity)
FG (final gravity)

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YEAST: Pitch Yeast (3 Pro Pouches) to 1.5 mil cells/mL/P

WLP800 Pilsner Lager Yeast or WLP820 Oktoberfest/Marzen Yeast



HOPS:

BOIL
Sterling (1kg/60min)
Hallertauer Mittelfrueh (1kg/60min)

CELLAR FUN:

- ▶ **KO TEMP: 10°C IN WLP800**
- ▶ **KO TEMP: 11°C IN WLP820**
- ▶ **AERATED TO 18 PPM**

HARVEST: Made possible with Flexpump/Flexbrink



MALT:

Pilsner Malt (250kg/76.9%)
 Carafoam (25kg/7.7%)
 Dextrin Malt (25kg/7.7%)
 Vienna Malt (25kg/7.7%)



OTHER:

- ▶ **Servomyces** (12g/ 5 Min End of Boil)
- ▶ **Pitch Clarity Ferm** (230mL) during KO for proper mixing
- ▶ **Pitch Brewzyme-D** (75mL) during KO for proper mixing
- ▶ **Ferment at 12°C**
- ▶ **Trub dump at 24 hours**
- ▶ **Day 6 - Raised Temp to 14°C**
- ▶ **Lager (1°C) for minimum for 2 weeks if possible**

	WLP800	WLP820
App. Attenuation (%):	74.0	72.4
Starting pH:	5.2	5.2
Final pH:	4.6	4.6
Ferm Temp (°C)	10	11
Ferm Temp (°F)	50	52
Diacetyl As-is (ppb):	< 15	< 15
Diacetyl Total (ppb):	< 15	18.9

Gravity (Plato)

