


TASTING NOTES:

Candied Orange | Honey | Pie Crust

TALKING POINTS:

This American Pale Ale is balanced with neither the hops or malt taking the lead. Look for citrus hop aroma and light red apple esters in the mix of malty sweet-like breadiness.

PAIRINGS:

- Orange Chicken & Fried Rice
- Kitchen & Tap Cheeseburger

STATS	
ABV:	5.9%
IBU:	41
OG:	13.9 Plato
FG:	2.9 Plato
GLUTEN:	10.18
SRM:	<10ppm

ABV (alcohol by volume)
 IBU (international bitterness units)
 OG (original gravity)
 FG (final gravity)

STORY:

Eduard Buchner was a German chemist and zymologist, awarded the 1907 Nobel Prize in Chemistry for his work on fermentation. This American Pale Ale follows our naming convention of influential scientists. Fermented with WLP090 San Diego Super Ale Yeast and WLP095 Burlington Ale Yeast, expect big hop aroma balanced nicely by a malty backbone.


YEAST:

WLP090 San Diego Super Ale Yeast


HOPS:

Warrior - Boil 60min. (14 IBUs)
 Hallertau Blanc - Boil 5min. (4 IBUs)
 El Dorado - Whirlpool 20min. (42 IBUs)


MALT:

Pale Malt (88%)
 Acidulated Malt (4%)
 Caramel Malt 60L (4%)
 Vienna Malt 6L (4%)


OTHER:

Servomyces
 Clarity Ferm