


TASTING NOTES:

Lemon | Toast | Berry

TALKING POINTS:

This American Pale Ale is balanced with neither the hops or malt taking the lead. Hop aroma consists of citrus and unripened fruit. Yeast gives off a berry-like ester note.

PAIRINGS:

- Fried Pork Dumplings w/ Sweet & Sour
- Steak Street Tacos

STATS	
ABV:	5.7%
IBU:	40.5
OG:	13.9 Plato
FG:	3.1 Plato
GLUTEN:	<10ppm
SRM:	10.98

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:

WLP095 Burlington Ale Yeast


HOPS:

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


MALT:

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


OTHER:

Servomyces
 Clarity Ferm