


**TASTING NOTES:**

Banana | Clove | Lemon

**TALKING POINTS:**

This beer is a balance of banana and clove derived from the yeast. Offer to customers looking for something light, fruity, or refreshing!

**PAIRINGS:**

- Old Bay Steamed Shrimp
- Marinated Olives

STATS	
ABV:	4.2%
IBU:	14.5
OG:	10.3 Plato
FG:	2.1 Plato
GLUTEN:	18.5ppm
SRM:	7

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

**STORY:**

This beer is named after Emil Hansen who isolated the first lager yeast strain on November 12th, 1883. This discovery was a huge advancement for the brewing industry and today we attempt to pay homage by continuously experimenting with our brewery. Our split-batched Hefeweizen flight uses two traditional strains for the style, WLP300 Hefeweizen Ale Yeast and WLP380 Hefeweizen IV Ale Yeast. Fun Fact: The majority of aroma and flavor in this beer is not from the hops or malt, but from the yeast!


**YEAST:**

WLP300 Hefeweizen Ale Yeast


**HOPS:**

Warrior - Boil 60min. (14IBUs)


**MALT:**

Wheat Malt (54%)  
 Pilsner Malt (39%)  
 Flaked Wheat (4.5%)  
 Acidulated Malt (2.5%)


**OTHER:**

Servomyces  
 Clarity Ferm