

**TASTING NOTES:**

White Bread | Pear | Crisp

TALKING POINTS:

- This strain has a slight earthy note and a bit more fruit character from the yeast than the WLP860.
- This style is similar to a German or Czech style Pilsner, but with much less bitterness and hop aroma.

PAIRINGS:

- Chicken Wings (K&T)
- Kimchi Fries (K&T)

STORY:

This beer style is one of the most popular in the world and its focus is almost exclusively on malt aroma and flavor. A light hint of bitterness and floral German hop character lend balance to the beer but are by no means the focal point. In this split-batched example, we call on two of our favorite lager strains from Bavaria, the WLP833 German Bock Lager Yeast and the WLP860 Munich Helles Lager Yeast.

STATS	
ABV:	5.34%
IBU:	20
OG:	12.1 Plato
FG:	2.4 Plato
GLUTEN:	<10ppm
SRM:	4.77

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

**YEAST:**

WLP833 German Bock Lager Yeast

**HOPS:**

Hallertauer Mittelfrueh - Boil 60min. (8 IBUs)
Hersbrucker - Boil 20min. (7 IBUs)
Hersbrucker - Boil 10min. (3.5 IBUs)

**MALT:**

Pilsner (91%)
Munich Light 10L (9%)

**OTHER:**

Servomyces
Clarity Ferm