



Munich Helles

WLP860

Munich Helles Lager Yeast

TASTING NOTES:

Bread Dough | Honey | Apple

TALKING POINTS:

- This strain is slightly "cleaner" and shows a tad more bitterness than the WLP833.
- This style is similar to a German or Czech style Pilsner, but with much less bitterness and hop aroma.

PAIRINGS:

- Cheeseburger (K&T)
- Sausage Pizza (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: | 5.27% |
| IBU: | 21 |
| OG: | 12.1 Plato |
| FG: | 2.5 Plato |
| GLUTEN: | <10ppm |
| SRM: | 4.64 |

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



YEAST:

WLP860 Munich Helles 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