



10°P Pilsner

WLP802**Czech Budejovice Lager Yeast****TASTING NOTES:**

Spice | Cracker | Floral

TALKING POINTS:

This beer highlights big noble hop aroma with notes of herbal spice and earthiness. Fuller body & slightly less bitterness than WLP830.

PAIRINGS:

- Pork Chops w/ Mashed Potatoes & Gravy
- Hot Chicken Sandwich (Asheville)

STATS	
ABV:	4.2%
IBU:	32
OG:	10.9 Plato
FG:	2.9 Plato
GLUTEN:	<10ppm
SRM:	4.5

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

STORY:

Enjoy 10°P Pilsner with WLP802 Czech Budejovice Lager Yeast, this strain produces a dry beer which accentuates bitterness and aids in drinkability. Or try 10°P Pilsner with WLP830 German Lager Yeast, one of the most widely used lager strains throughout the world. In this beer it produces a clean profile that allows subtle hop character and maltiness to shine.

**YEAST:**

WLP802 Czech Budejovice Lager Yeast

**HOPS:**

Warrior - Boil 60min. (24 IBUs)
Saaz - Boil 5min. (4 IBUs)
Saaz - Whirlpool 20min. (6 IBUs)

**MALT:**

Pilsner Malt (85%)
Caramel Pilsner Malt 2.5L (5%)
Munich Malt 7.5L (5%)
Vienna Malt 4.5L (5%)

**OTHER:**

Servomyces
Clarity Ferm

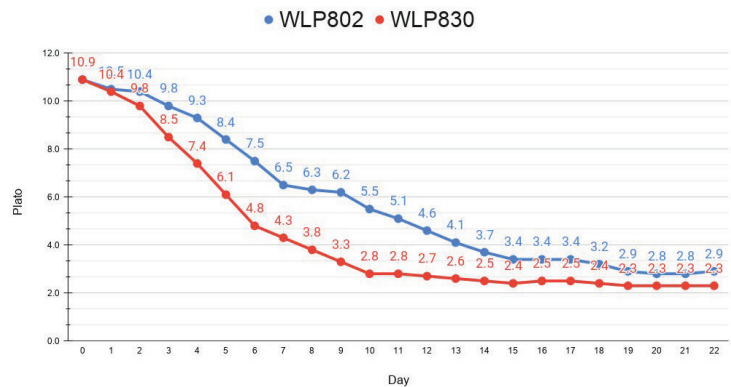
10°P Pilsner

WLP802 & WLP830

BATCH: 215

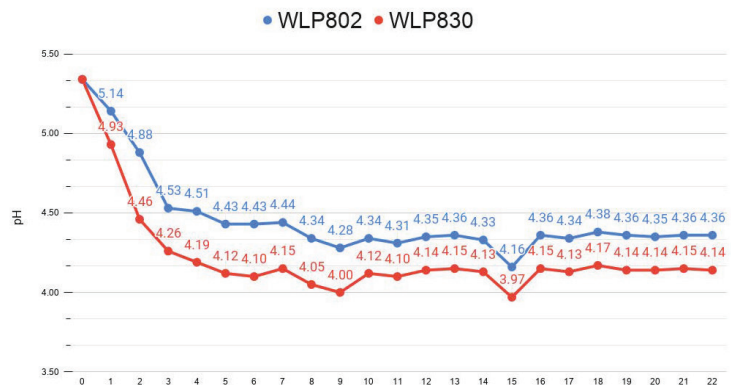
Gravity (Plato)

	WLP802	WLP830
Starting Gravity	10.9 Plato	10.9 Plato
24 Hours	10.5 Plato	10.4 Plato
48 Hours	10.4 Plato	9.80 Plato
Final Gravity	2.9 Plato	2.3 Plato



	WLP802	WLP830
Diacetyl as-is	9.30ppb	10.0ppb
Diacetyl total	18.70ppb	20.70ppb
Acetaldehyde	10.4ppm	5.75ppm
Ethyl acetate	15.2ppm	14.7ppm
Isoamyl acetate	1.2ppm	1.1ppm

pH



Fermentation Profile:

Pitch yeast at 50°F (10°C)

Crash to 34°F (1°C) at 6°P for yeast dump

Raise temperature to 50°F (10°C) until beer hits 1°P from terminal

gravity Raise temperature to 52°F (11°C) until terminal

Crash temperature to 34°F (1°C) for conditioning