


**TASTING NOTES:**

Earthy | Cereal | Crisp

**TALKING POINTS:**

This beer highlights big noble hop aroma with notes of herbal spice and earthiness. Pronounced bitterness is both pleasant and refreshing.

**PAIRINGS:**

- Bratwurst w/ Dijon Mustard
- Mushroom Wood-Fired Pizza (Asheville)

STATS	
ABV:	4.4%
IBU:	30
OG:	10.9 Plato
FG:	2.3 Plato
GLUTEN:	<10ppm
SRM:	4.3

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:**

WLP830 German 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

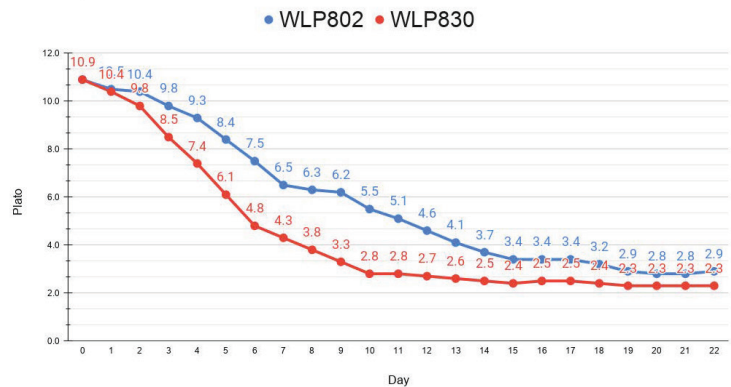
# 10°P Pilsner

## WLP802 & WLP830

**BATCH: 215**

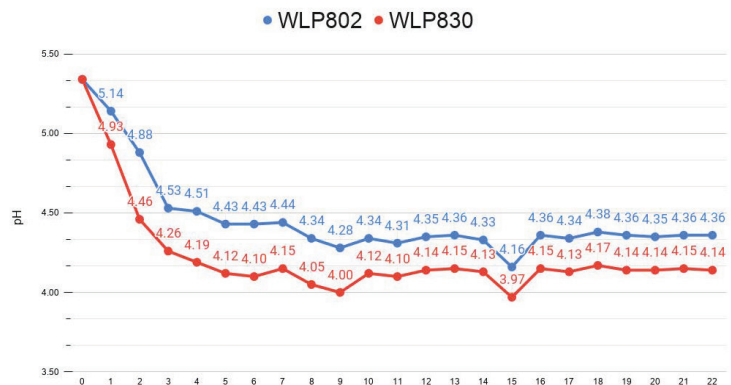
Gravity (Plato)

	WLP802	WLP830
<b>Starting Gravity</b>	10.9 Plato	10.9 Plato
<b>24 Hours</b>	10.5 Plato	10.4 Plato
<b>48 Hours</b>	10.4 Plato	9.80 Plato
<b>Final Gravity</b>	2.9 Plato	2.3 Plato



	WLP802	WLP830
<b>Diacetyl as-is</b>	9.30ppb	10.0ppb
<b>Diacetyl total</b>	18.70ppb	20.70ppb
<b>Acetaldehyde</b>	10.4ppm	5.75ppm
<b>Ethyl acetate</b>	15.2ppm	14.7ppm
<b>Isoamyl acetate</b>	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