



Buchner Pale Ale

WLP090
San Diego Super Ale Yeast
TASTING NOTES:

Candied Orange | Honey | Pie Crust

TALKING POINTS:

This American Pale Ale is balanced with neither the hops or malt taking the lead. Look for citrus hop aroma and light red apple esters in the mix of malty sweet-like breadiness.

PAIRINGS:

- Orange Chicken & Fried Rice
- Kitchen & Tap Cheeseburger

STATS	
ABV:	6.0%
IBU:	38
OG:	13.8 Plato
FG:	2.7 Plato
GLUTEN:	12
SRM:	<10ppm

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

STORY:

Eduard Buchner was a German chemist and zymologist, awarded the 1907 Nobel Prize in Chemistry for his work on fermentation. This American Pale Ale follows our naming convention of influential scientists. Fermented with WLP090 San Diego Super Ale Yeast and WLP095 Burlington Ale Yeast, expect big hop aroma balanced nicely by a malty backbone.


YEAST:

WLP090 San Diego Super Ale Yeast


HOPS:

Warrior - Boil 60min. (14 IBUs)
 Hallertau Blanc - Boil 5min. (4 IBUs)
 El Dorado - Whirlpool 20min. (42 IBUs)


MALT:

Pale Malt (88%)
 Acidulated Malt (4%)
 Caramel Malt 60L (4%)
 Vienna Malt 6L (4%)


OTHER:

Servomyces
 Clarity Ferm

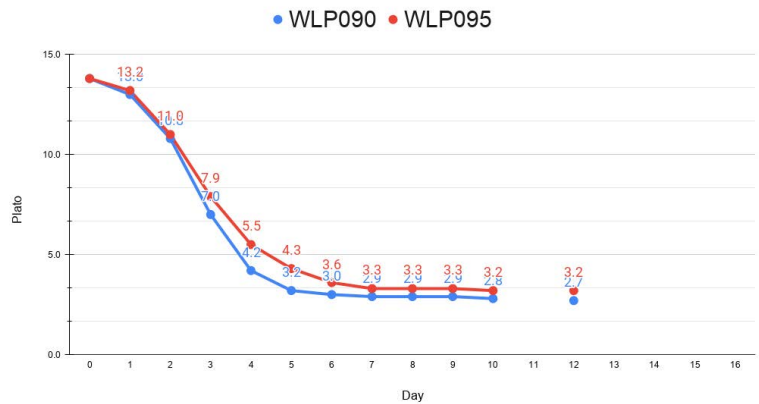
Buchner Pale Ale

WLP090 & WLP095

BATCH: 224

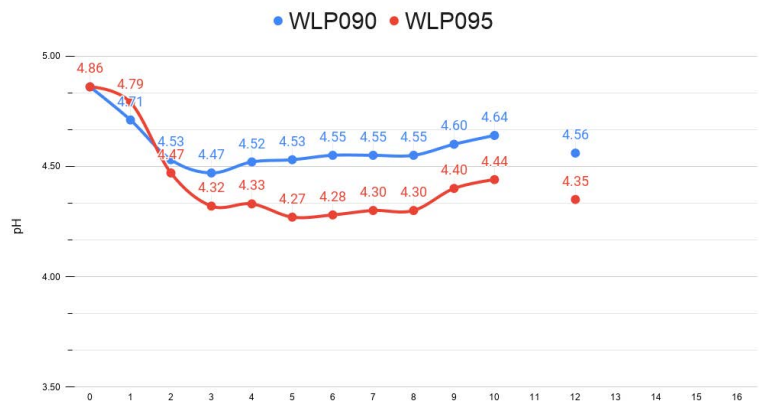
Gravity (Plato)

	WLP090	WLP095
Starting Gravity	13.8 Plato	13.8 Plato
24 Hours	13 Plato	13.2 Plato
48 Hours	10.8 Plato	11 Plato
Final Gravity	2.7 Plato	3.2 Plato



	WLP090	WLP095
Diacetyl as-is	<15ppb	20ppb
Diacetyl total	34ppb	60ppb
Acetaldehyde	3.5ppm	4.2ppm
Ethyl acetate	20ppm	27ppm
Isoamyl acetate	0.55ppm	0.90ppm

pH



Fermentation Profile:

Pitch yeast at 66°F (19°C)
 Free rise to 70°F (21°C) on Day 3
 Once VDK passes, crash to 34°F (1°C)