



# Buchner Pale Ale

**WLP095**
**Burlington Ale Yeast**
**TASTING NOTES:**

Lemon | Toast | Berry

**TALKING POINTS:**

This American Pale Ale is balanced with neither the hops or malt taking the lead. Hop aroma consists of citrus and unripened fruit. Yeast gives off a berry-like ester note.

**PAIRINGS:**

- Fried Pork Dumplings w/ Sweet & Sour
- Steak Street Tacos

STATS	
<b>ABV:</b>	<b>5.8%</b>
<b>IBU:</b>	<b>34</b>
<b>OG:</b>	<b>13.8 Plato</b>
<b>FG:</b>	<b>3.2 Plato</b>
<b>GLUTEN:</b>	<b>&lt;10ppm</b>
<b>SRM:</b>	<b>12</b>

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:**

WLP095 Burlington Ale Yeast


**HOPS:**

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


**MALT:**

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


**OTHER:**

Servomyces  
 Clarity Ferm

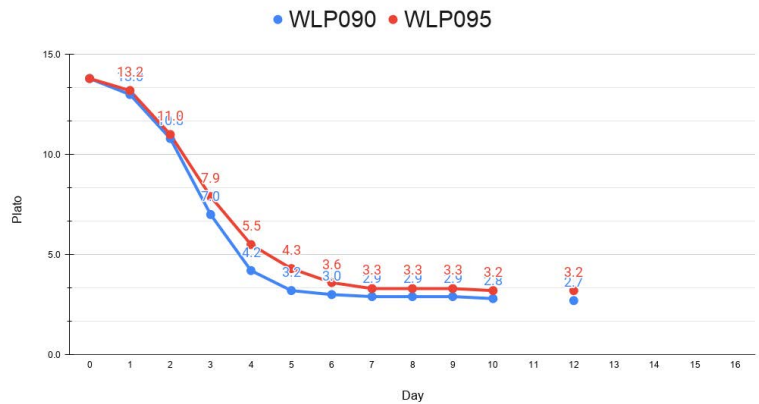
# Buchner Pale Ale

## WLP090 & WLP095

BATCH: 224

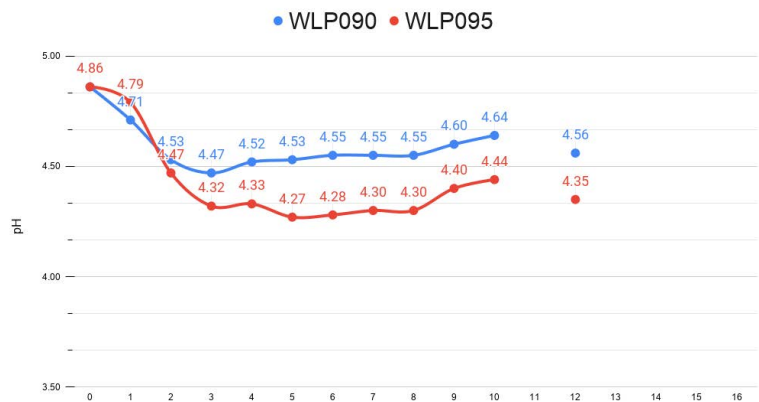
Gravity (Plato)

	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)