



Kolsch-Low Temp

WLP029
German Ale/Kolsch Yeast
TASTING NOTES:

Lavender | Dried Lemon | White Bread

TALKING POINTS:

- The lower temperature creates a cleaner fermentation profile allowing the malt and hop aromas to shine.
- Look for floral notes of rose petals and lavender with undertones of a dried lemon citrus character.

PAIRINGS:

- Brussels
- Marherita Pizza

STORY:

If you enjoy fun beer experiments, then you will definitely enjoy tasting the difference between these two beers. Using our WLP029 German Ale/Kolsch Yeast we conducted fermentations of the same beer at two difference temperatures. Temperature is one of the most impactful parameters a brewer can control. So how do you find the best temperature? Using general guidelines for specific strains and styles, a brewer can perform trials using a general range of temperatures to see how it may affect flavor, aroma, and fermentation speed.

| STATS | |
|---------|------------|
| ABV: | 4.8% |
| IBU: | 24 |
| OG: | 11.3 Plato |
| FG: | 2.3 Plato |
| GLUTEN: | <10ppm |
| SRM: | 4.5 |

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


YEAST:

WLP029 German Ale/Kolsch Yeast


HOPS:

Perle - Boil 60min. (15 IBUs)
 Sterling - Whirlpool 20min. (9 IBUs)


MALT:

Pilsner (89%)
 Acidulated (5.5%)
 Carafoam (5.5%)


OTHER:

Servomyces
 Clarity Ferm

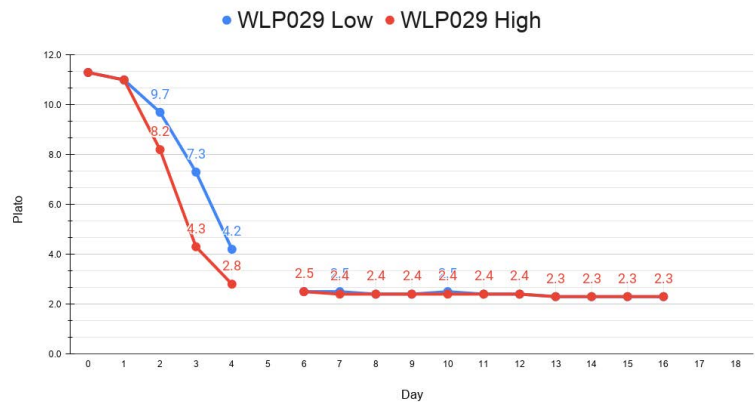
Kolsch

WLP029

BATCH: 227

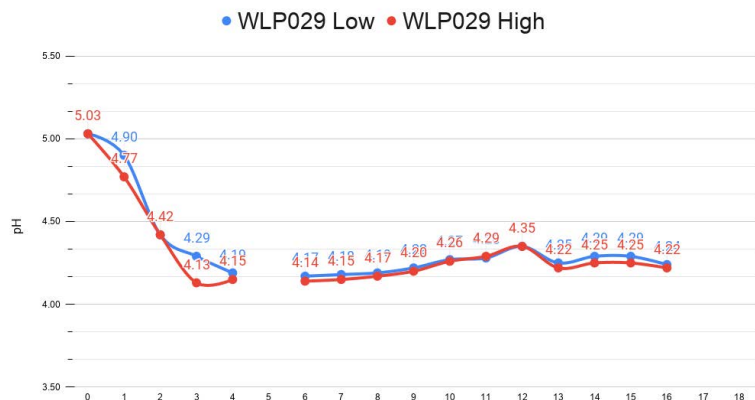
| | Low Temp | High Temp |
|-------------------------|-------------------|-------------------|
| Starting Gravity | 11.3 Plato | 11.3 Plato |
| 24 Hours | 11 Plato | 11 Plato |
| 48 Hours | 9.7 Plato | 8.2 Plato |
| Final Gravity | 2.3 Plato | 2.3 Plato |

Gravity (Plato)



| | Low Temp | High Temp |
|------------------------|-------------------|-------------------|
| Diacetyl as-is | <15 ppb | <15 ppb |
| Diacetyl total | 30.7 ppb | 18 ppb |
| Acetaldehyde | 3.7 ppm | 4.1 ppm |
| Ethyl acetate | 22.7 ppm | 30.1 ppm |
| Isoamyl acetate | 0.9 ppm | 1.27 ppm |

pH



Fermentation Profile:

Pitch Low Temp at 57°F (14°C)

Pitch High Temp at 63°F (17°C)

Raise low temperature fermentation to 64°F (18°C) on Day 3

Raise high temperature fermentation to 68°F (20°C) on Day 3

Crash temperature to 34°F (1°C) for conditioning and lagering once at terminal gravity.