

**TASTING NOTES:**

White Bread | Pear | Crisp

TALKING POINTS:

- This strain has a slight earthy note and a bit more fruit character from the yeast than the WLP860.
- This style is similar to a German or Czech style Pilsner, but with much less bitterness and hop aroma.

PAIRINGS:

- Chicken Wings (K&T)
- Kimchi Fries (K&T)

STORY:

This beer style is one of the most popular in the world and its focus is almost exclusively on malt aroma and flavor. A light hint of bitterness and floral German hop character lend balance to the beer but are by no means the focal point. In this split-batched example, we call on two of our favorite lager strains from Bavaria, the WLP833 German Bock Lager Yeast and the WLP860 Munich Helles Lager Yeast.

STATS	
ABV:	5.34%
IBU:	20
OG:	12.1 Plato
FG:	2.4 Plato
GLUTEN:	<10ppm
SRM:	4.77

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

**YEAST:**

WLP833 German Bock Lager Yeast

**HOPS:**

Hallertauer Mittelfrueh - Boil 60min. (8 IBUs)
Hersbrucker - Boil 20min. (7 IBUs)
Hersbrucker - Boil 10min. (3.5 IBUs)

**MALT:**

Pilsner (91%)
Munich Light 10L (9%)

**OTHER:**

Servomyces
Clarity Ferm

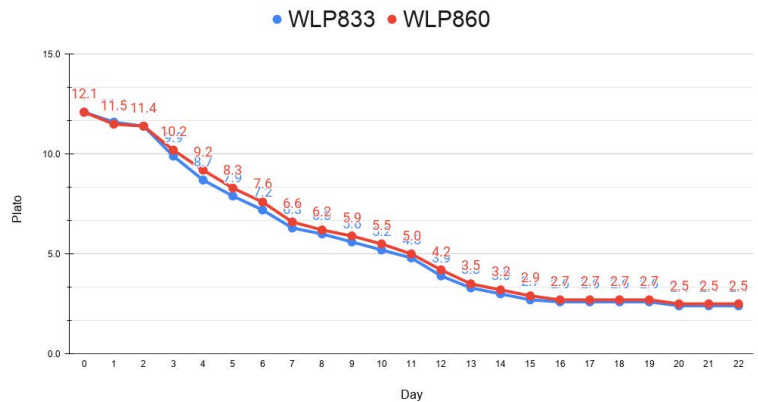
Munich Helles

WLP833 & WLP860

BATCH: 216

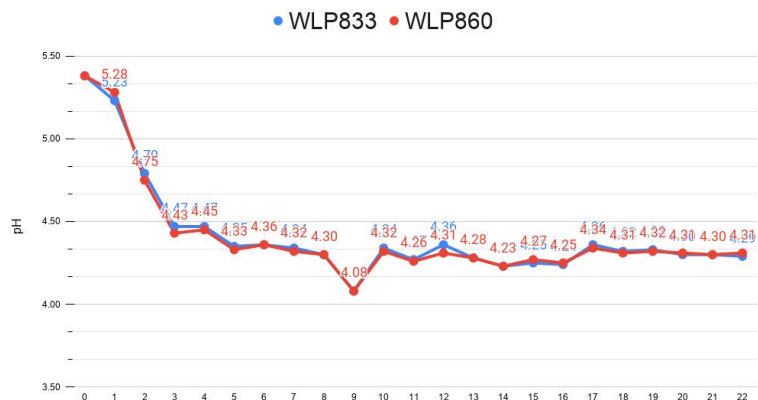
Gravity (Plato)

	WLP833	WLP860
Starting Gravity	12.1 Plato	12.1 Plato
24 Hours	11.6 Plato	11.5 Plato
48 Hours	11.4 Plato	11.4 Plato
Final Gravity	2.4 Plato	2.5 Plato



	WLP833	WLP860
Diacetyl as-is	11 ppb	16.4 ppb
Diacetyl total	33 ppb	55 ppb
Acetaldehyde	4.6 ppm	11.4 ppm
Ethyl acetate	31.6 ppm	22.8 ppm
Isoamyl acetate	1.8ppm	1.8ppm

pH



Fermentation Profile:

Pitch yeast at 50°F (10°C)

Crash to 34°F (1°C) when gravity hits 6P

Yeast dump and allow temperature to rise back to 50°F (10°C)

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