

# Dark Lager

## WLP810

San Francisco Lager Yeast

### TASTING NOTES:

Cocoa | Prune | Caramel | Pomme

### TALKING POINTS:

- WLP810 produces a bit more yeast-derived flavor and aroma than its counterpart
- Malt is perceived as cocoa-like with light coffee roast in the background

### PAIRINGS:

- Bresaola Pizza
- House Cheesecake

### STORY:

Being completely honest, we brewed this beer simply because we wanted to drink it. What's not to love about a refreshing, highly-drinkable lager packed with tons of aroma and flavor? You're right, nothing! This split-batch uses WLP810 San Francisco Lager Yeast, a famous hybrid strain allowing versatility in both ales and lagers, in the first example. The other strain, WLP830 German Lager Yeast, is our most popular lager strain and produces crisp, crushable lager styles.

STATS	
ABV:	5.5%
IBU:	28.5
OG:	14.7 Plato
FG:	4.4 Plato
GLUTEN:	<10ppm
SRM:	47

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



### YEAST:

WLP810 San Francisco Lager Yeast



### HOPS:

Warrior - Boil 60min. (17 IBUs)  
Saaz - Boil 20min. (4 IBUs)



### MALT:

Vienna Malt (73%)  
Munich Light 10L (15%)  
Caramel 60L (3%)  
Caramel 120L (3%)  
Caramel Vienne 20L (3%)  
Midnight Wheat (3%)



### OTHER:

Servomyces  
Clarity Ferm

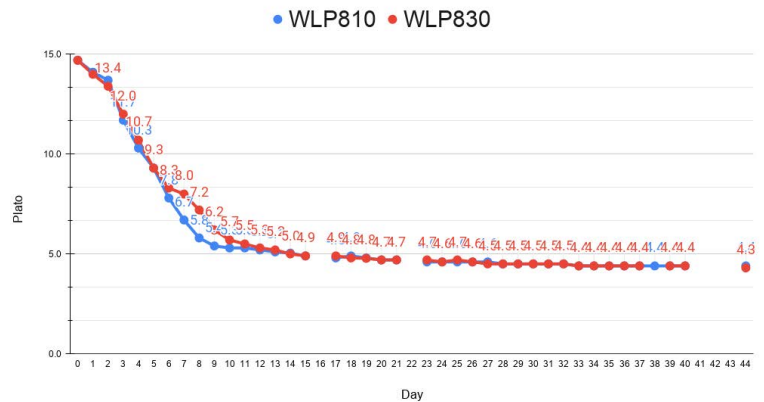
# Dark Lager

## WLP810 & WLP830

**BATCH: 229**

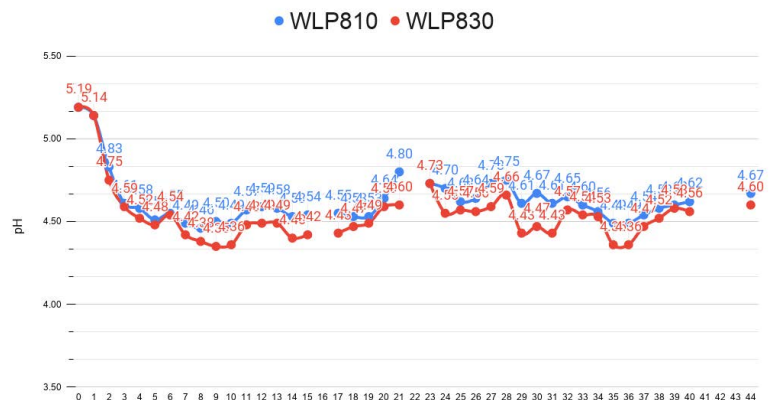
Gravity (Plato)

	WLP810	WLP830
<b>Starting Gravity</b>	<b>14.7 Plato</b>	<b>14.7 Plato</b>
<b>24 Hours</b>	<b>14.1 Plato</b>	<b>14.0 Plato</b>
<b>48 Hours</b>	<b>13.7 Plato</b>	<b>13.4 Plato</b>
<b>Final Gravity</b>	<b>4.4 Plato</b>	<b>4.3 Plato</b>



	WLP810	WLP830
<b>Diacetyl as-is</b>	<b>26.7 ppb</b>	<b>22 ppb</b>
<b>Diacetyl total</b>	<b>74.5 ppb</b>	<b>54 ppb</b>
<b>Acetaldehyde</b>	<b>16.5 ppm</b>	<b>25.5 ppb</b>
<b>Ethyl acetate</b>	<b>18.9 ppm</b>	<b>22.6 ppb</b>
<b>Isoamyl acetate</b>	<b>1.1 ppm</b>	<b>1.4 ppb</b>

pH



### Fermentation Profile:

Pitch yeast at 52°F (11°C)

Crash temperature to 34°F (1°C) when beer hits 6 Plato and dump yeast

Free rise back up to 52°F (11°C)

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