**TASTING NOTES:**

Milk Chocolate | Toast | Balanced Bitterness

**TALKING POINTS:**

- WLP830 example is "cleaner" with less yeast-derived flavor allowing more malt and hop character to shine
- Toasty finish and touch of bitterness make this beer easy-to-drink and refreshing

**PAIRINGS:**

- Mushroom Pizza
- Chocolate Torte

**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:	5.6%
IBU:	30
OG:	14.7 Plato
FG:	4.3 Plato
GLUTEN:	<10ppm
SRM:	47

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

**YEAST:**

WLP830 German 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

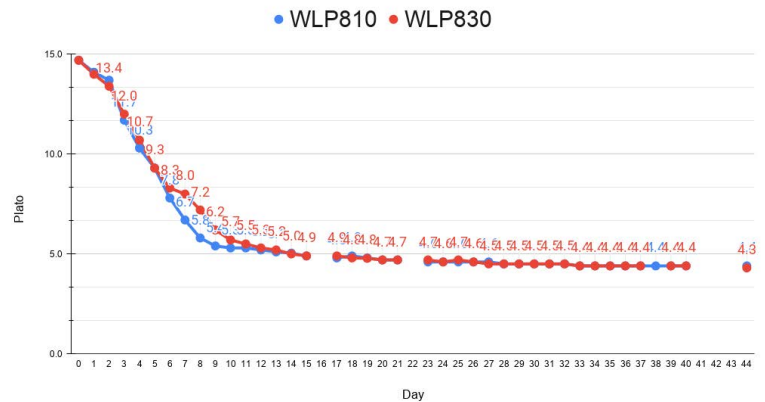
# Dark Lager

## WLP810 & WLP830

**BATCH: 229**

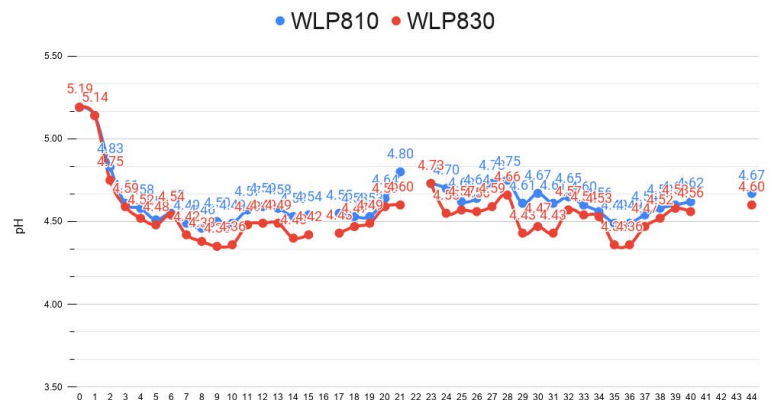
Gravity (Plato)

	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.