

**TASTING NOTES:**

White Bread | Pear | Crisp

Cocoa | Nutty | Plum

- 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:	5.30%
IBU:	28.5
OG:	12.1 Plato
FG:	2.3 Plato
GLUTEN:	18.6ppm
SRM:	4.47

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

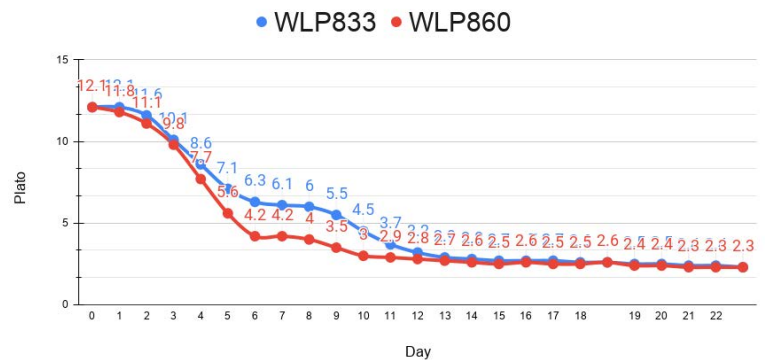
## WLP833 & WLP860

**BATCH: 238**

	WLP833	WLP860
<b>Starting Gravity</b>	12.1 Plato	12.1 Plato
<b>24 Hours</b>	12.1 Plato	11.8 Plato
<b>48 Hours</b>	11.6 Plato	11.1 Plato
<b>Final Gravity</b>	2.3 Plato	2.3 Plato

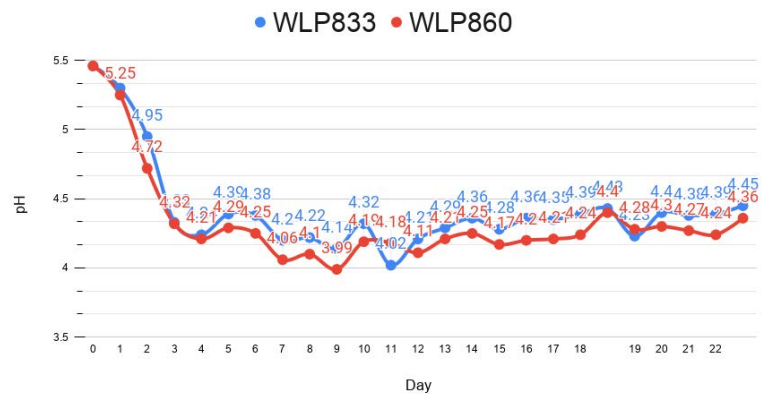
### Gravity (Plato)

Attenuation: WLP833: 81.00% WLP860: 81.00%



	WLP833	WLP860
<b>Diacetyl as-is</b>	17 ppb	17.6 ppb
<b>Diacetyl total</b>	30 ppb	29.3 ppb
<b>Acetaldehyde</b>	3.04 ppm	3.66 ppm
<b>Ethyl acetate</b>	29 ppm	19.7 ppm
<b>Isoamyl acetate</b>	1.9 ppm	1.6 ppm

### 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.