



Munich Helles

WLP860**Munich Helles Lager Yeast****TASTING NOTES:**

Bread Crust | Honey | Floral

TALKING POINTS:

- This strain is slightly "cleaner" and shows a tad more bitterness than the WLP833.
- This style is similar to a German or Czech style Pilsner, but with much less bitterness and hop aroma.

PAIRINGS:

- Cheeseburger (K&T)
- Sausage Pizza (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:	5.25%
IBU:	29
OG:	12.1 Plato
FG:	2.3 Plato
GLUTEN:	15 ppm
SRM:	4.44

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

**YEAST:**

WLP860 Munich Helles 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

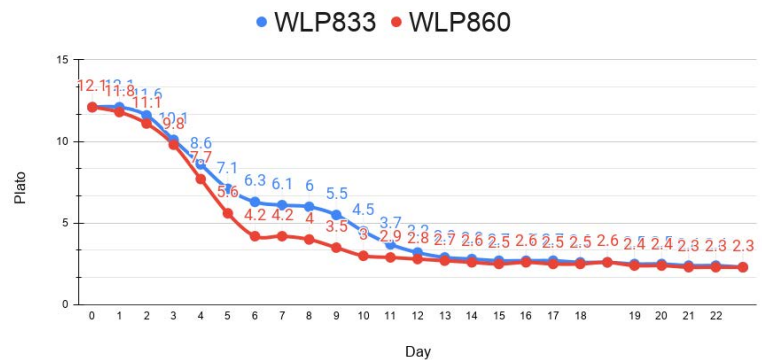
WLP833 & WLP860

BATCH: 238

	WLP833	WLP860
Starting Gravity	12.1 Plato	12.1 Plato
24 Hours	12.1 Plato	11.8 Plato
48 Hours	11.6 Plato	11.1 Plato
Final Gravity	2.3 Plato	2.3 Plato

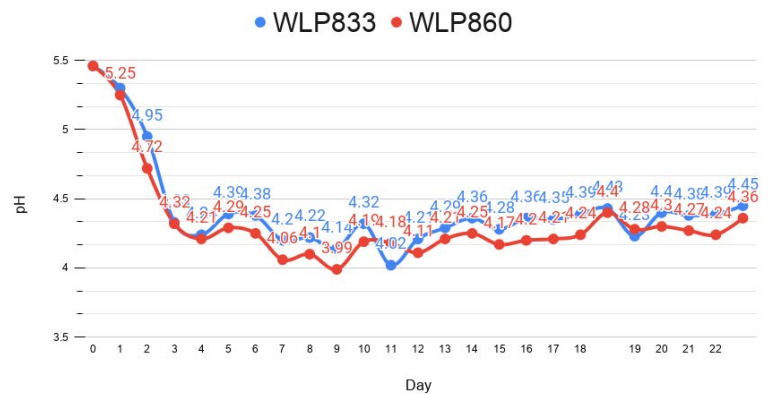
Gravity (Plato)

Attenuation: WLP833: 81.00% WLP860: 81.00%



	WLP833	WLP860
Diacetyl as-is	17 ppb	17.6 ppb
Diacetyl total	30 ppb	29.3 ppb
Acetaldehyde	3.04 ppm	3.66 ppm
Ethyl acetate	29 ppm	19.7 ppm
Isoamyl acetate	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.