

**TASTING NOTES:**

Cacao | Roast | Medium Body

TALKING POINTS:

WLP838 Southern German Lager Yeast adds authentic German lager character to this dark lager creating a soft roast character with mild fruit

PAIRINGS:

- Adobo Fries
- Pork Belly Sandwich
- Mushroom Pizza

STATS	
ABV:	5.2%
IBU:	28
OG:	12.5°Plato
FG:	2.8°Plato
GLUTTEN:	

ABV (alcohol by volume)
OG (original gravity)
FG (final gravity)

STORY:

Schwarzbier is a style known for subtle roast character from roasted malts and a balanced bitterness all backed by a crisp and clean lager character. For this dark lager we used two lager strains that add much different character.

WLP838 Southern German Lager Yeast lends classic German Lager character by fermenting relatively clean while adding subtle fruitlike esters.

**YEAST:**

WLP838 Southern German Lager Yeast

**HOPS:**

Warrior - Boil 60 min (24.2 IBUs)
Hallertau Blanc - Boil 10 min (4.1 IBUs)

**MALT:**

Pale Malt (86.2%)
Black Malt (1.8%)
Chocolate Malt (8.0%)
Caramel Malt (4.0%)

**OTHER:**

Servomyces
Clarity Ferm

All of our data comes from the White Labs Analytical Lab

Precise analytical and microbiological services to professionals and enthusiasts across all fermented beverage industries.



SCHWARZBIER

WLP838 & WLP925

BATCH: 258

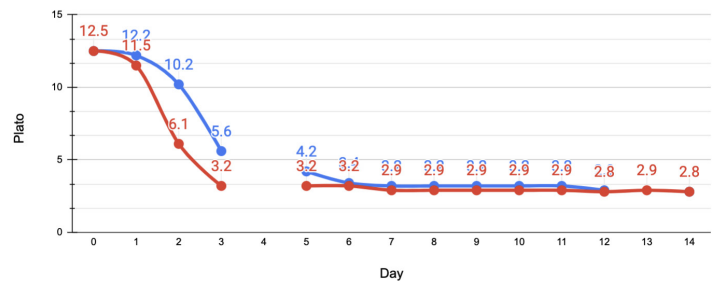
	WLP838	WLP925
Starting Gravity	12.5°Plato	12.5°Plato
12 Hours	12.2°Plato	11.5°Plato
36 Hours	10.2°Plato	6.1°Plato
Final Gravity	2.8°Plato	2.8°Plato

	WLP838	WLP925
Diacetyl as-is	17.89ppb	< 15ppb
Diacetyl total	62.35ppb	38.49ppb
Acetaldehyde	7.62ppm	2.57ppm
Ethyl acetate	26.64ppm	21.95ppm
Isoamyl acetate	1.94ppm	1.27ppm

Gravity (Plato)

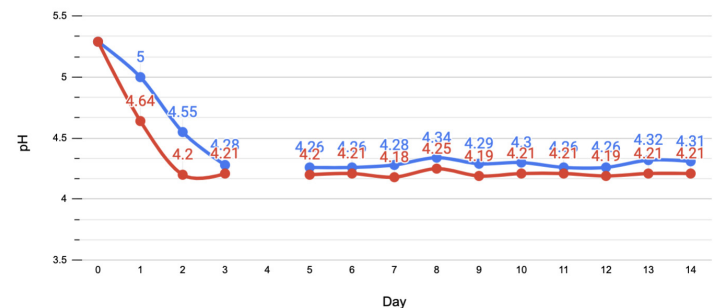
Attenuation: WLP001: 82.50% WLP008: 73.75%

- WLP838 Southern German Lager Yeast
- WLP925 High Pressure Lager Yeast



pH

- WLP838 Southern German Lager Yeast
- WLP925 High Pressure Lager Yeast



FERMENTATION PROFILE:

Pitched at 18°C step down to 12°C over 12 hrs.

12°C for all of fermentation, Crash after fermentation is complete to 1°C and have it free rise to 15°C

Lager for minimum 3 weeks, if not longer