

Helles Lager

10BBL BATCH

TWO 5BBL FERMENTATIONS

SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

Helles translate to "bright", "light" or "pale" in German which this beer definitely is that: Sunshine in glass! Hell Yes!!!



This strain makes dry and clean lagers with a light note of apple fruitiness. Sulfur and diacetyl production is minimal making this strain easy to work with and fitting for American-style lagers.

From the oldest operating brewery in Munich. Carefully cultivated and preserved by brewing monks observing time-honored traditions, this strain is renowned for its clean, crisp fermentation balanced by a distinct malty sweetness.

TASTING NOTES:

Grainy | Hay | Zippy

TASTING NOTES:

Corn | Cracker | Lemon-Lime

| STATS | |
|---------------|-------------|
| ABV(%): | 5 |
| IBU(ppm): | 37 |
| OG/Plato: | 1.047/11.7P |
| FG/Plato: | 1.009/2.3P |
| Gluten (ppm): | < 20 |

| STATS | |
|---------------|-------------|
| ABV(%): | 5 |
| IBU(ppm): | 39.5 |
| OG/Plato: | 1.047/11.7P |
| FG/Plato: | 1.006/1.4P |
| Gluten (ppm): | < 20 |

ABV (alcohol by volume)
IBU (international bitterness units)

OG (original gravity)
FG (final gravity)

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TWO 5BBL FERMENTATIONS



YEAST: Lager:

3 Pro Pouches to 1.6 mil cells/mL/P

WLP840 American Lager Yeast or
WLP860 Munich Lager Yeast



HOPS:

| BOIL |
|---|
| Hallertauer MittelFrueh (1.1kg/60min) |
| Hallertauer MittelFrueh (1kg/20min) |
| Hallertauer MittelFrueh (0.5kg/5min) |

WLP860
**MUNICH
LAGER YEAST**



Now Available in Premium
Dry and Liquid Formats



MALT:

Pilsner Malt (225kg/81.8%)
Munich Light 10L (25kg/9.1%)
Dextrin Malt (25kg/9.1%)

CELLAR FUN:

- ▶ **KO TEMP: 11°C FOR WLP840**
- ▶ **KO TEMP: 10°C FOR WLP860**
- ▶ **AERATED TO 15 PPM**
- ▶ **Trub dump at 24 hours**
- ▶ **DAY 7:** Raise both fermentors to 13°C
- ▶ Once VDK pass, crash to 1°C
- ▶ Lager for 2 weeks at 0.5°C



OTHER:

- ▶ **Servomyces**
(12g/ 5 Min End of Boil)
- ▶ **Pitch Clarity Ferm**
(200mL) during KO for proper mixing
- ▶ **Pitch Brewzyme-D**
(75mL) during KO for proper mixing

| | WLP840 | WLP860 |
|------------------------------|----------------|----------------|
| App. Attenuation (%): | 80.4 | 86.8 |
| Starting pH: | 5.1 | 5.1 |
| Final pH: | 4.4 | 4.3 |
| Ferm Temp (°C) | 11 | 10 |
| Ferm Temp (°F) | 52 | 50 |
| Diacetyl As-is (ppb): | < 15 | < 15 |
| Diacetyl Total (ppb): | < 15 | 18.5 |

Gravity (Plato)

