

# Fall Bock

WHITE LABS BREWING CO.

## SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

“Bock” in German translates into goat or ram which these beers have a “kick” in alcohol volume in contrast to other German style lagers. Fall bocks tend to be darker, stronger and more malt-forward to keep you warm during the changing of the summer to fall season. Both the bock lager yeast and the old bavarian yeast both bring out the malt bills as well keeping them dry in the finish.



From the Alps of southern Bavaria, this yeast produces a beer that is well balanced between malt and hop character.

### TASTING NOTES:

Tootsie Roll | Bran Bread Crust | Cola

### PAIRINGS:

White Labs Hoagie | Sausage Pizza

From Southern Germany, this yeast finishes malty with a slight ester profile.

### TASTING NOTES:

Caramel | Toffee | Pretzel

### PAIRINGS:

Double Cheeseburger | Sliders

STATS	
ABV(%):	6.4
IBU(BU):	30.5
SRM:	43
OG/Plato:	1.069/16.7P
FG/Plato:	1.018/4.6P
Gluten (ppm):	< 20

STATS	
ABV(%):	6.4
IBU(BU):	33
SRM:	40.8
OG/Plato:	1.069/16.7P
FG/Plato:	1.018/4.6P
Gluten (ppm):	< 20

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

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## YEAST:

WLP833 German Bock Lager Yeast or  
WLP920 Old Bavarian Lager Yeast



## MALT:

Pilsner Malt (44.0%)  
Vienna Malt (38.8%)  
Munich II (11.4%)  
Acidulated Malt (3.2%)  
Chocolate Wheat (2.6%)



## HOPS:

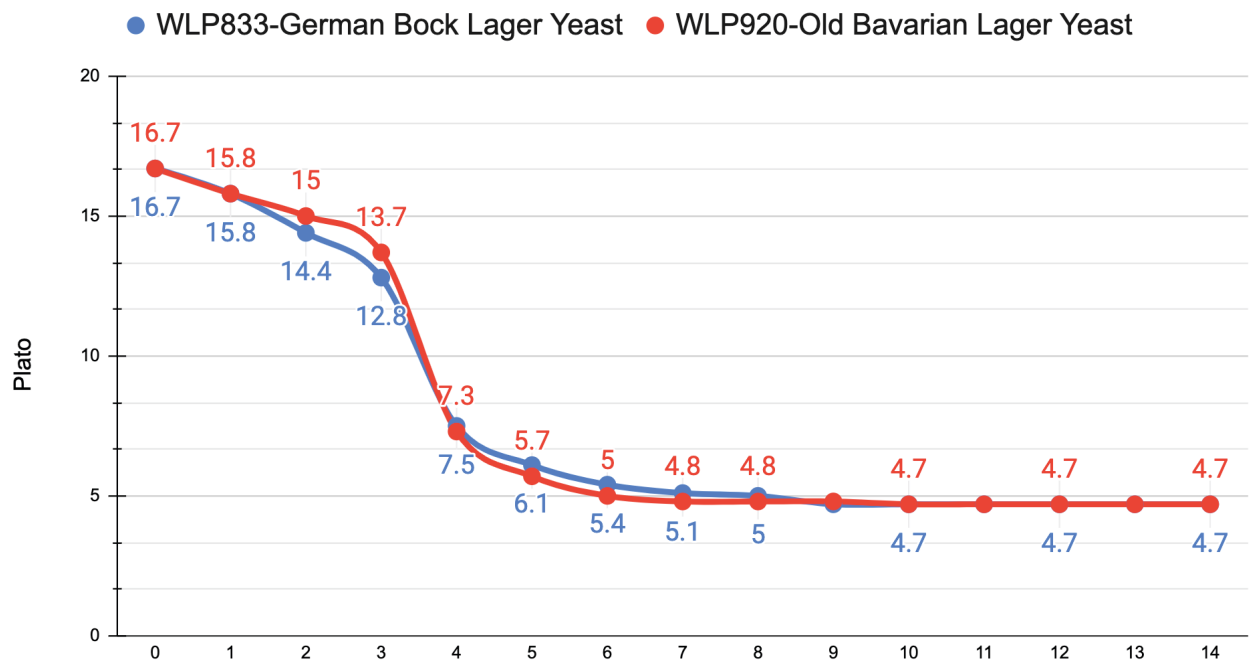
BOIL
Hallertaur Mittelfruéh (60 min)
Hallertaur Mittelfruéh (20 min)



## OTHER:

Servomyces  
Clarity Ferm

## Gravity (Plato)



	WLP833	WLP920
App. Attenuation (%):	71.7	71.8
Starting pH:	5.1	5.1
Final pH:	4.5	4.6
Ferm Temp (°C)	10	10
Ferm Temp (°F)	50	50

	WLP833	WLP920
Diacetyl As-is (ppb):	19.9	< 15
Diacetyl Total (ppb):	66.0	44.3
Acetaldehyde (ppm):	17.8	16.9
Ethyl Acetate(ppm):	34.9	32.2
Isoamyl Acetate (ppm):	2.6	2.8