

Hoppy Lager

10BBL BATCH

TWO 5BBL FERMENTATIONS

SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

New Realm Brewing Co. Collab Beer

Brewing our Hoppy Lager with our friends at New Realm Brewing Co! Our staff and theirs have previously worked together at different companies beforehand so this brew was just like hanging with your best friend you haven't seen in awhile.



Some of our favorite brewers, they came with a bunch of fun flavor and brewing ideas, to create some unique renditions of our hoppy lager!



2/1 PPNG Packages

Pitch Rate: 1 million cells/mL/P

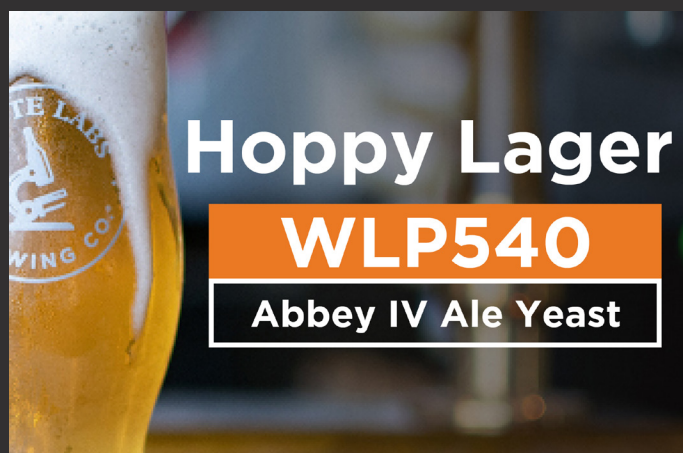
Both strains are high in IRC7 activity, AKA Blyase activity. With an interaction of bounded thiols from hops. These types of yeast can release notes of passionfruit and guava.

TASTING NOTES:

Tropical Citrus | Spring Flowers

STATS	
ABV(%):	6.6
IBU(ppm):	38
OG/Plato:	1.056/13.8P
FG/Plato:	1.009/2.3P
Gluten (ppm):	< 20

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



2 PPNG Packages

Pitch Rate: 0.7 million cells/mL/Plato

An Abbey Ale in a Hoppy Lager?! The dryness typically found in these strains plus the pleasant notes of peppercorn help aid and create a whole different style that works really well in a lager grain bill!

TASTING NOTES:

Herbaceous | Berry Fruit

STATS	
ABV(%):	6.7
IBU(ppm):	45
OG/Plato:	1.056/13.8P
FG/Plato:	1.008/1.9P
Gluten (ppm):	51.1

OG (original gravity)
FG (final gravity)

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YEAST:

WLP830 German Lager Yeast/
WLP077 Tropicale Ale Yeast Blend
or WLP540 Abbey IV Ale Yeast



MALT:

Pilsen Malt (225kg/81.8%)
Flaked Rice (25kg/ 9.1%)
Carafoam (25kg/9.1%)



HOPS:

BOIL	WHIRLPOOL	DRY HOP
Centennial (0.7kg/60min)	Centennial (0.7kg/45min)	Centennial (2.5kg)
	Simcoe (1.2kg/30min)	HRC-003 (4kg)
	HRC-003 (1kg/45min)	



OTHER:

- **Pitch Clarity Ferm**
(230mL) during KO for proper mixing
- **Pitch Brewzyme-D**
(75mL) during KO for proper mixing
- Trub dump at 24 hours
- Free Rise WLP540 to 22°C

DRY HOP:

- **Day 7** - 1.25kg Centennial, 2kg HRC-003 + 45mL Brewzyme-D

- **Day 8** - Co2 Burst

Day 9 - Small Hop Dump - Add Remaining 1.25kg Centennial, 2kg HRC-003 to FV + 45mL Brewzyme-D

Day 15 - Trub Dump

Day 24 - Crash to 1°C after VDK Clearance

Day 25 - Dump/Hops, Biofine WLP830/077 Tank
- Leave WLP540 Hazy

CELLAR FUN:

- **KO Temp:**
WLP830/WLP077: 12°C
WLP540: 18°C

- Aerated to 15 ppm

	WLP830 WLP077	WLP540
App. Attenuation (%):	84.5	86.4
Starting pH:	5.3	5.3
Final pH:	4.7	4.7
Ferm Temp (°C)	12	18
Ferm Temp (°F)	54	64

Gravity (Plato)

● WLP830 German Lager Yeast/WLP077 Tropicale Yeast Blend
● WLP540 Abbey IV Ale Yeast

