

# House Lager

WHITE LABS BREWING CO.

## SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

Our House Lager is a bright, crisp, clean, drinkable beer with a hint of zesty lemon or lime! Choose a charge of Proton + (WLP840 w/ Lemon) or Electron - (WLP940 w/ Lime & Salt). Try them side by side and pick a favorite, or mix the two to create your own atom. This beer is a solution!



This strain makes dry and clean lagers with minimal sulfur and diacetyl production. This strain easy to work with and fitting for American-style lagers.

### TASTING NOTES:

Lemon | Honey | Bready

### PAIRINGS:

Mushroom Pizza | Yeasty Buddies

STATS	
ABV(%):	4.5
IBU(ppm):	8.5
SRM:	2
OG/Plato:	1.038/9.4P
FG/Plato:	1.001/0.3P
Gluten (ppm):	< 20

From Mexico City, this strain produces clean lager beers with a crisp finish. It keeps drinkability on the forefront while allowing malt and hop flavors and aromas to be background notes.

### TASTING NOTES:

Key Lime | Maize | Grainy

### PAIRINGS:

Chicken Wings | Carnitas Tacos

STATS	
ABV(%):	4.8
IBU(ppm):	7
SRM:	1.1
OG/Plato:	1.038/9.4P
FG/Plato:	1.001/0.3P
Gluten (ppm):	< 20

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

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## YEAST:

WLP840 American Lager Yeast or  
WLP940 Mexican Lager Yeast



## MALT:

Pale Malt (68.1%)  
Flaked Corn (31.9%)



## HOPS:

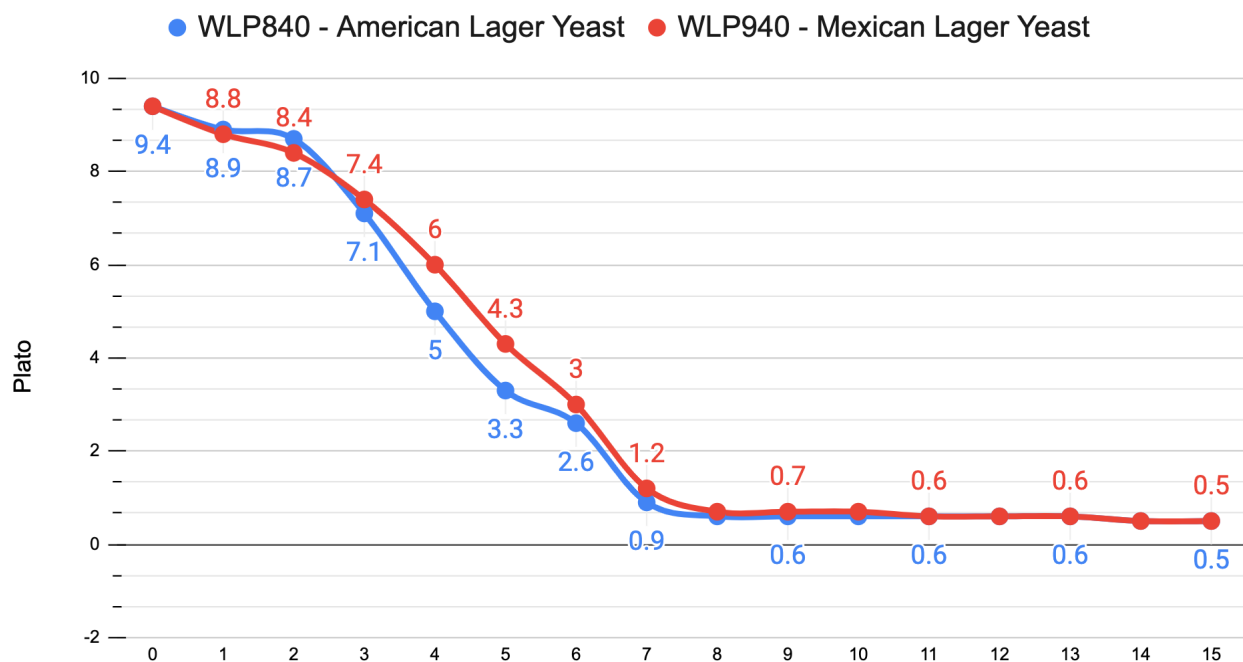
BOIL
Perle (60 min)
East Kent Goldings (20 min)
East Kent Goldings (10 min)



## OTHER:

Ultraferm  
Servomyces  
Clarity Ferm

## Gravity (Plato)



	WLP840	WLP940
App. Attenuation (%):	96.50	97.30
Starting pH:	5.2	5.2
Final pH:	4.5	4.4
Ferm Temp (°C)	10	10
Ferm Temp (°F)	55	55

	WLP840	WLP940
Diacetyl As-is (ppb):	21.0	17.1
Diacetyl Total (ppb):	68.5	31.1
Acetaldehyde (ppm):	11.3	13.7
Ethyl Acetate (ppm):	21.4	21.6
Isoamyl Acetate (ppm):	1.9	2.1