

# Spring Lager

WHITE LABS BREWING CO.

## SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

Our Spring Lager is a Marzen or Marzenbier (meaning March Beer in German) has been around before the 16th century. This was brewed with a smooth caramel sweetness to encourage generous gulps but still crisp enough to refresh the palate.



## Spring Lager

**WLP820**

**Oktoberfest/Marzen Lager Yeast**



## Spring Lager

**WLP835**

**German X Lager Yeast**

A lager yeast is ideal for producing malty lagers, residual sweetness further helps promote malt nuances while contributing to a balanced finish.

### TASTING NOTES:

Honey | Caramel | Apple

### PAIRINGS:

Italian Pork Melt | White Labs Sliders

STATS	
ABV(%):	5.1
IBU(ppm):	14
SRM:	10.4
OG/Plato:	1.049/12.2P
FG/Plato:	1.007/1.8P
Gluten (ppm):	< 20

A classic yeast from a famous Bavarian monastery. This strain develops a creamy, malty beer profile with low sulfur production and low esters.

### TASTING NOTES:

White Bread | Nutty | Pie Crust

### PAIRINGS:

Garlic Parmesan Bites | Pepperoni Pizza

STATS	
ABV(%):	5.1
IBU(ppm):	15
SRM:	10.0
OG/Plato:	1.049/12.2P
FG/Plato:	1.007/1.8P
Gluten (ppm):	< 20

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

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## YEAST:

WLP820 Oktoberfest/Märzen Lager Yeast  
or WLP835 German X Lager Yeast



## MALT:

Pilsner Malt (83.3%)  
Vienna Malt (8.3%)  
Carafoam (8.3%)



## HOPS:

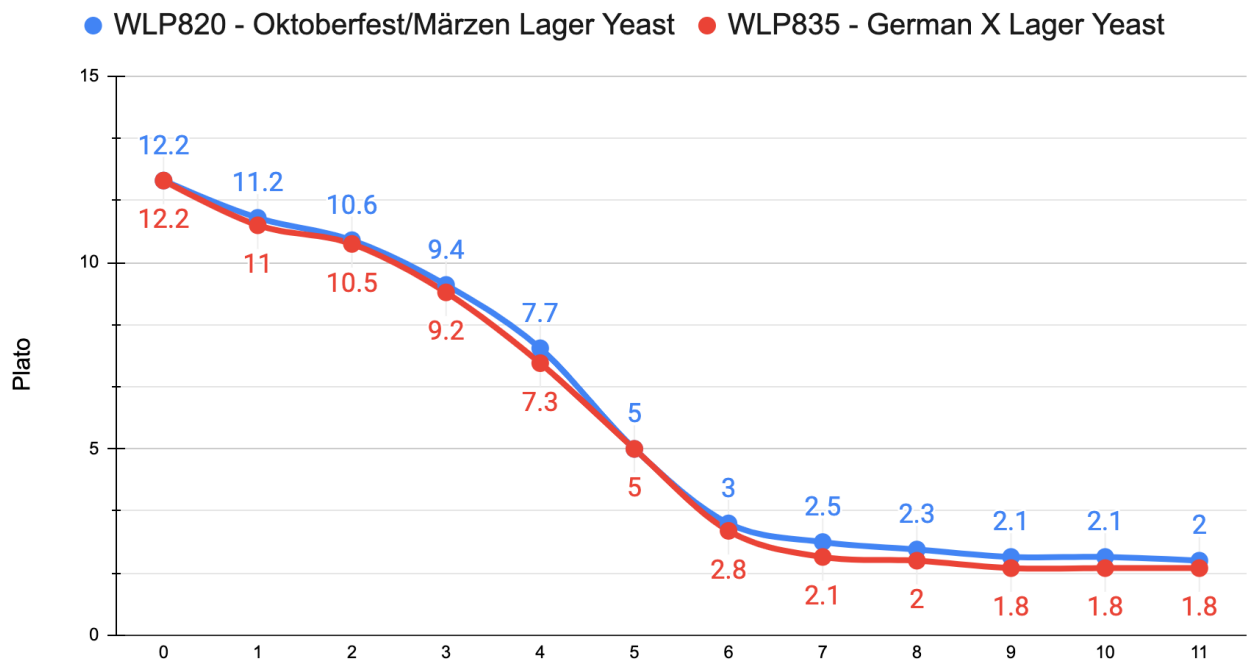
BOIL
<b>Sterling (60 min)</b>
<b>East Kent Goldings (10 min)</b>



## OTHER:

Clarity Ferm

## Gravity (Plato)



	WLP820	WLP835
<b>App. Attenuation (%)</b> :	<b>69.7</b>	<b>70.7</b>
<b>Starting pH</b> :	<b>5.1</b>	<b>5.1</b>
<b>Final pH</b> :	<b>4.4</b>	<b>4.4</b>
<b>Ferm Temp (°C)</b>	<b>10</b>	<b>10</b>
<b>Ferm Temp (°F)</b>	<b>50</b>	<b>50</b>

	WLP820	WLP835
<b>Diacetyl As-is (ppb)</b> :	<b>&lt; 15</b>	<b>&lt; 15</b>
<b>Diacetyl Total (ppb)</b> :	<b>18.5</b>	<b>&lt; 15</b>
<b>Acetaldehyde (ppm)</b> :	<b>8.3</b>	<b>8.3</b>
<b>Ethyl Acetate (ppm)</b> :	<b>26.7</b>	<b>23.1</b>
<b>Isoamyl Acetate (ppm)</b> :	<b>1.3</b>	<b>1.1</b>