

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.



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:

Sweet Malt | Honey | Crisp

PAIRINGS:

Fire Roasted Beets | Cinnamon Yeast Buddies

STATS	
ABV(%):	5.1
IBU(ppm):	15.5
SRM:	29.0
OG/Plato:	1.051/12.6P
FG/Plato:	1.011/2.8P
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:

White Bread | Nutty | Pie Crust

PAIRINGS:

Garlic Parmesan Bites | Pepperoni Pizza

STATS	
ABV(%):	5.0
IBU(ppm):	16.5
SRM:	30.1
OG/Plato:	1.051/12.6P
FG/Plato:	1.012/3.1P
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:

Pilsner Malt (83.3%)
Vienna Malt (8.3%)
Carafoam (8.2%)



HOPS:

BOIL
Sterling (60 min)
East Kent Goldings (10 min)

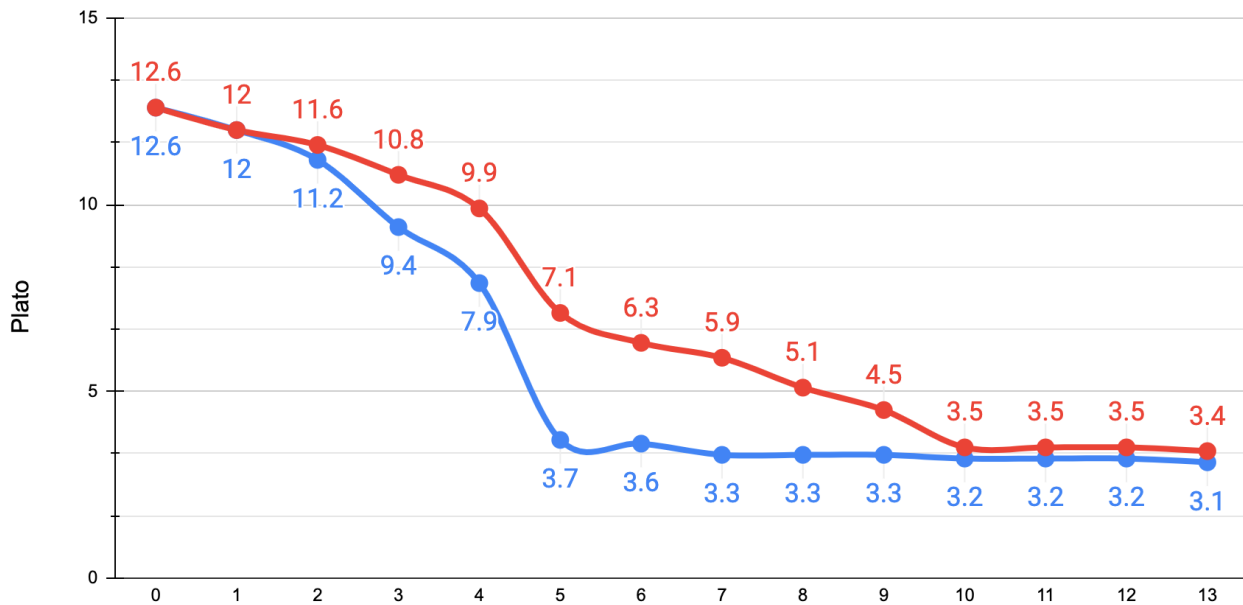


OTHER:

Clarity Ferm

Gravity (Plato)

● WLP840-American Lager Yeast ● WLP940-Mexican Lager Yeast



	WLP840	WLP940
App. Attenuation (%):	77.2	75.3
Starting pH:	5.3	5.3
Final pH:	4.5	4.4
Ferm Temp (°C)	10	10
Ferm Temp (°F)	50	50

	WLP840	WLP940
Diacetyl As-is (ppb):	< 15	< 15
Diacetyl Total (ppb):	< 15	< 15
Acetaldehyde (ppm):	5.6	7.9
Ethyl Acetate (ppm):	21.8	23.0
Isoamyl Acetate (ppm):	1.3	2.1