

Rice Lager

WHITE LABS BREWING CO.

SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

A clean, crisp lager just in time for summer. By using rice as the sugar source, it allows the beer to be lighter in color and body while also contributing some subtle sweetness.

Science Fact: To breakdown the sugars in rice, often Koji aka *Apergillus orzyae* is used to make fermentable sugars available for the yeast to consume. This organism is also used to make sake, soy sauce, miso, and more!



Our most popular lager yeast, this strain is one of the most widely used lager strains in the world. It can be used in almost any lager style and tends to produce clean and crisp beers with some accentuation of hop characteristics.

TASTING NOTES:

White Bread | Honey | Grainy

PAIRINGS:

Mushroom Pizza | Hawaiian Pizza

STATS	
ABV(%):	4.8
OG/Plato:	1.062/15.1P
FG/Plato:	1.010/2.6P

ABV (alcohol by volume)

IBU (international bitterness units)

OG (original gravity)

FG (final gravity)

A Swiss-style lager yeast that with proper care can be used to produce lagers over 11% ABV. Sulfur and diacetyl production is minimal.

TASTING NOTES:

Bubblegum | Banana | Cereal

PAIRINGS:

Cheese Pizza | California Cheese Board

STATS	
ABV(%):	4.8
OG/Plato:	1.044/10.9P
FG/Plato:	1.006/1.5P

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YEAST:

WLP830 German Lager Yeast
WLP885 Zurich Lager Yeast



MALT:

Pilsen Malt (63.7%)
Flaked Rice (25.7%)
Carafoam (10.6%)



HOPS:

BOIL
Warrior (30 min)

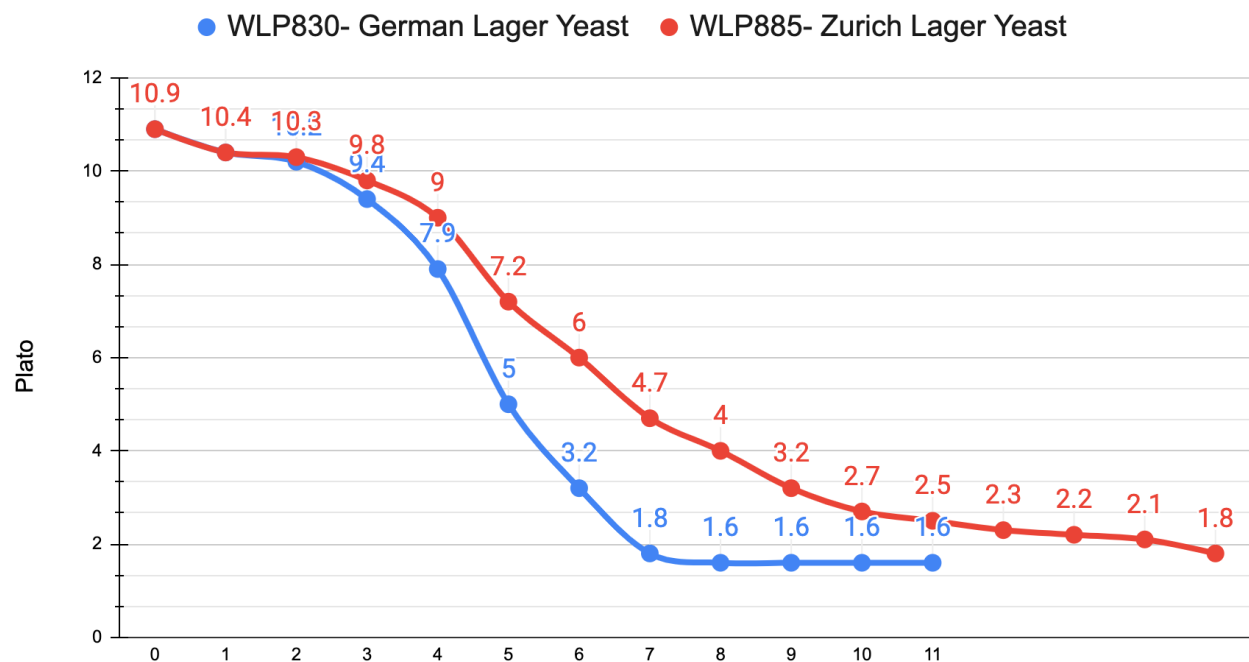
WHIRLPOOL
Hallertauer Mittelfruh



OTHER:

Servomyces
Clarity Ferm
ALDC

Gravity (Plato)



	WLP830	WLP885
App. Attenuation (%):	85.5	86.0
Starting pH:	5.2	5.2
Final pH:	4.3	4.1
Ferm Temp (°C)	10	10
Ferm Temp (°F)	50	50