

Vienna Lager

WHITE LABS BREWING CO.

SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

The infamous beer style of Vienna, Austria; these two beers reflect a Brewer's love of toasted malt, toffee, and a copper hue that is only accentuated more by our clean & balanced lager strains. Prost!



This yeast is characterized by a malty finish, balanced aroma and great flocculation.

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:

Caramel | Biscuity | Roasty

TASTING NOTES:

Caramel | Earthy

PAIRINGS:

Garlic parmesan bites | Pepperoni Pizza

PAIRINGS:

Bianca funghi pizza

STATS	
ABV(%):	5.0
IBU(ppm):	14.5
SRM:	37.5
OG/Plato:	1.054/13.3P
FG/Plato:	1.014/3.6P
Gluten (ppm):	69.5

STATS	
ABV(%):	4.9
IBU(ppm):	14.5
SRM:	36.5
OG/Plato:	1.054/13.3P
FG/Plato:	1.015/3.7P
Gluten (ppm):	66.6

ABV (alcohol by volume)

IBU (international bitterness units)

OG (original gravity)

FG (final gravity)

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YEAST:

WLP838 Southern German Lager Yeast
WLP940 Mexican Lager Yeast



MALT:

Pale Malt (195kg/64.7%)
Vienna Malt (49.8kg/16.5%)
Chocolate Malte (7kg/2.3%)



HOPS:

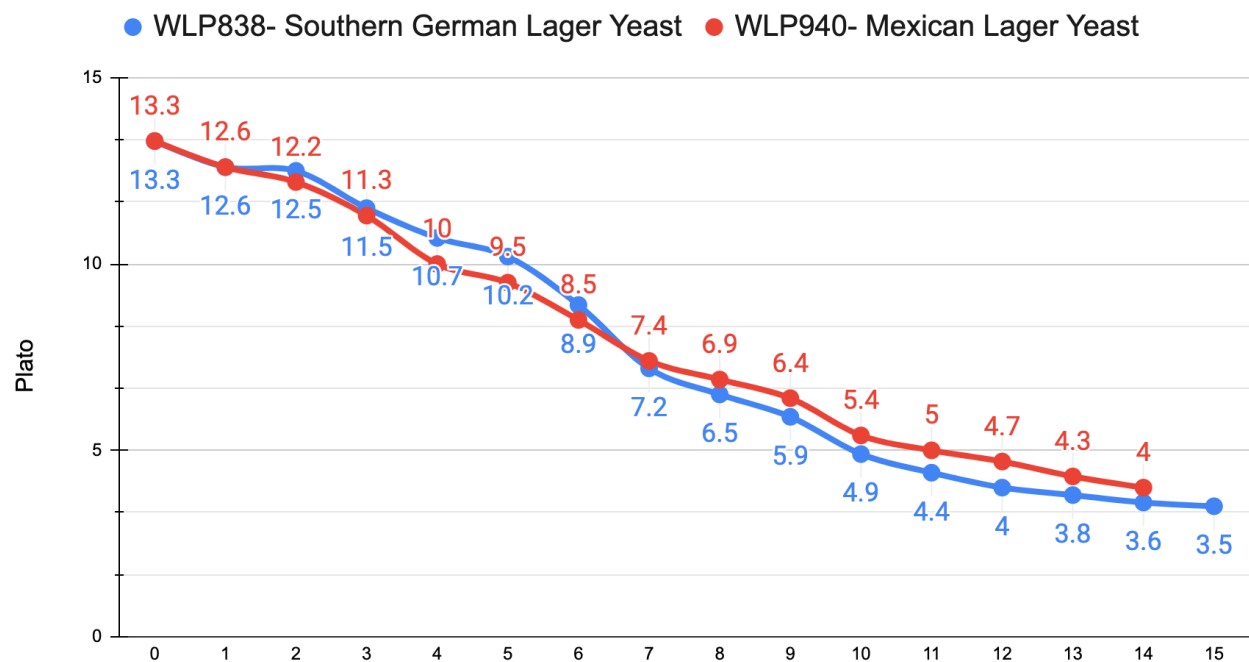
BOIL
Saaz (2.2kg/60min)



OTHER:

Clarity Ferm (200mL)

Gravity (Plato)



	WLP838	WLP940
App. Attenuation (%) :	72.2	71.2
Starting pH :	5.1	5.1
Final pH :	4.5	4.5
Ferm Temp (°C)	10	10
Ferm Temp (°F)	50	50

	WLP838	WLP940
Diacetyl As-is (ppb) :	< 15	< 15
Diacetyl Total (ppb) :	19.6	23.7