

American Light Lager

WHITE LABS BREWING CO.

SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

Beer drinkers that are looking for a low-calorie refreshing American classic, this beer is for you! Using our fermentation enzyme WLN4100 Ultra-Ferm, this enzyme (Amyloglucosidase) breaks down the carbohydrates from the fermentable sugars (glucose) that add calories into your beer. Here you don't have to compromise taste for a low-calorie beer.



This strain makes dry and clean lagers with a light note of apple fruitiness. Sulfur and diacetyl production is minimal making this strain easy to work with and fitting for American-style lagers

TASTING NOTES:

Honey | Bready | Corny

PAIRINGS:

Mushroom Pizza | Yeasty Buddies

STATS	
ABV(%):	5.3
IBU(ppm):	9.5
SRM:	0.3
OG/Plato:	1.040/9.9P
FG/Plato:	0.998/-0.4P
Gluten (ppm):	< 20
Calories (kcal/12oz):	123.4

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:

Maize | Key Lime | Grainy

PAIRINGS:

Chicken Wings | Street Tacos

STATS	
ABV(%):	5.3
IBU(ppm):	9.5
SRM:	0.3
OG/Plato:	1.040/9.9P
FG/Plato:	0.998/-0.4P
Gluten (ppm):	< 20
Calories (kcal/12oz):	123.0

ABV (alcohol by volume)

IBU (international bitterness units)

OG (original gravity)

FG (final gravity)

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YEAST:

WLP830 German Lager Yeast or
WLP940 Mexican Lager Yeast



MALT:

Pale Malt (145kg/68.1%)
Flaked Corn (68kg/31.9%)



HOPS:

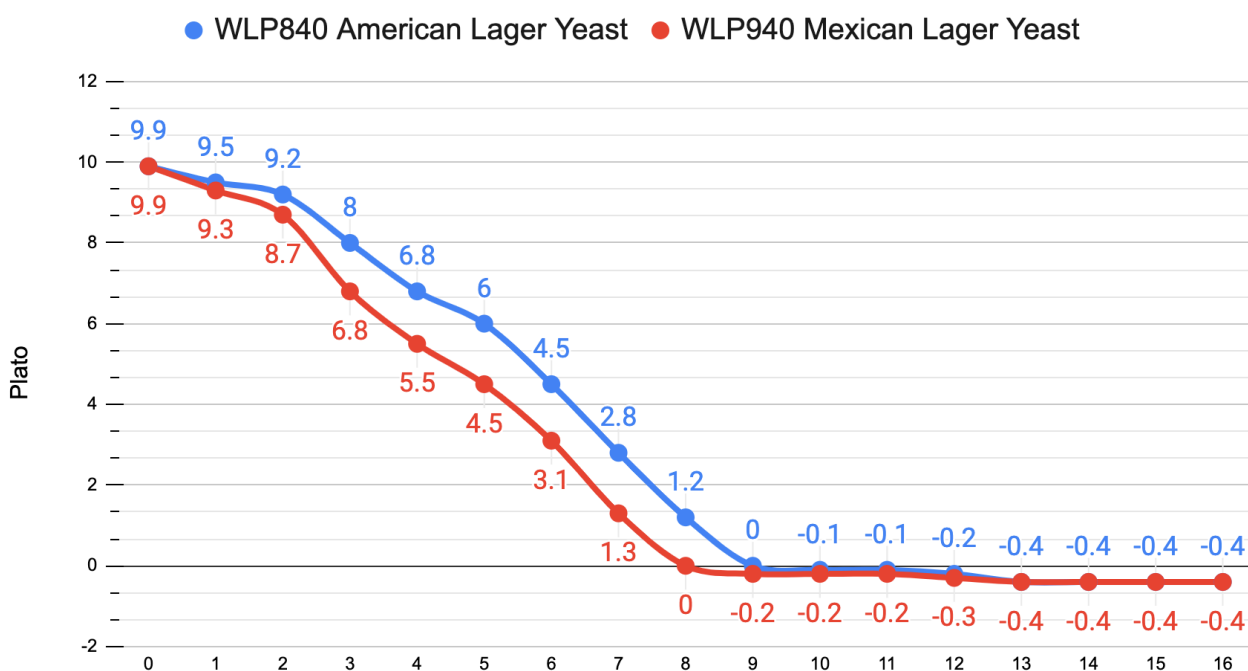
BOIL
Perle (0.25kg/60 min)
East Kent Goldings (0.5kg/20min) & (0.5kg/10min)



OTHER:

Ultra-Ferm (250mL)
Servomyces (12g)
Clarity Ferm (150mL)

Gravity (Plato)



	WLP840	WLP940
App. Attenuation (%):	104.3	104.6
Starting pH:	5.0	5.0
Final pH:	4.7	4.4
Ferm Temp (°C)	10	10
Ferm Temp (°F)	50	50