

Hoppy Lager

WHITE LABS BREWING CO.

SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

Hoppy Lager is a style of beer that pairs the potent aromatics & flavors of hops (Mosaic & Nelson) with refreshing drinkability and traditional lagering techniques of a German-inspired Pale Lager.



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 Gummy Bear | Lime | Pine

PAIRINGS:

Citrus Green Beans | White Labs Yeasty Buddies

STATS	
ABV(%):	4.8
IBU(ppm):	25
OG/Plato:	1.046/11.4P
FG/Plato:	1.009/2.2P
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:

Strawberry | Ruby Red Grapefruit Zest | Woodsy

PAIRINGS:

Garlic Parmesan Bites | Margherita Pizza

STATS	
ABV(%):	4.8
IBU(ppm):	29.5
OG/Plato:	1.046/11.4P
FG/Plato:	1.009/2.4P
Gluten (ppm):	< 20

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

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YEAST:

WLP830 German Lager Yeast or
WLP940 Mexican Lager Yeast



MALT:

Superior Pilsen Malt (225kg/81.4%)
Flaked Rice (26.5kg/9.6%)
White Wheat (25kg/9.0%)



HOPS:

BOIL
Centennial (0.7kg/60min)

WHIRLPOOL
LUPOMAX Mosaic (0.3kg)
Nelson Sauvvin (0.5kg)

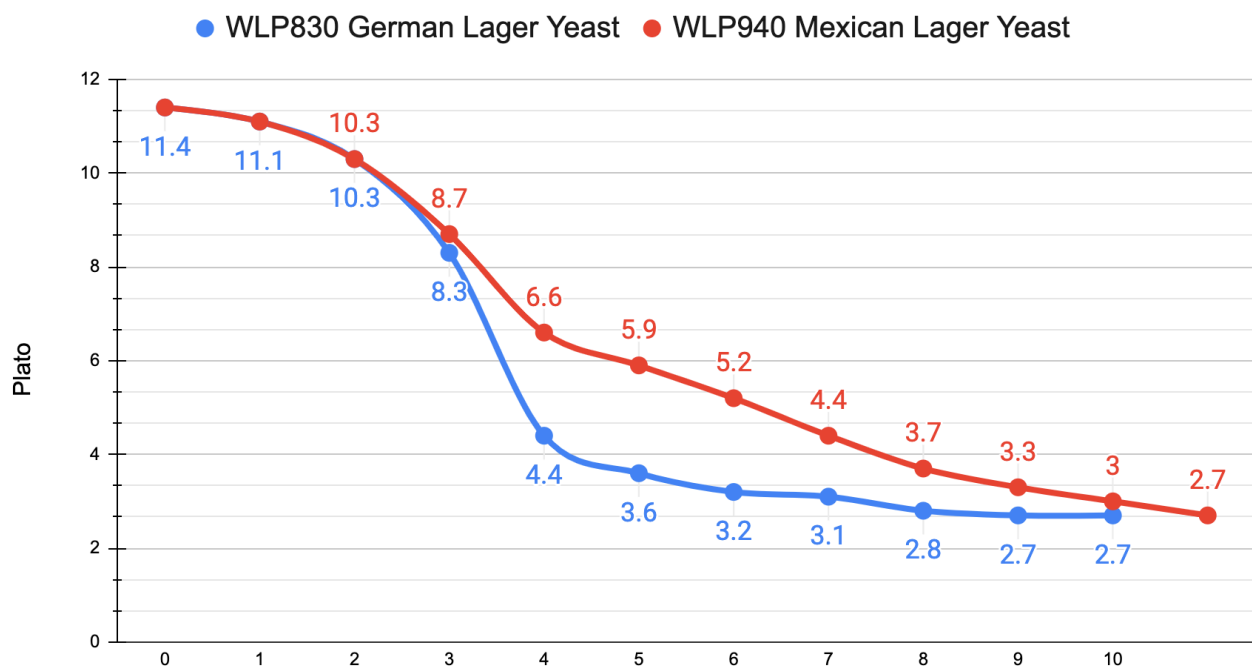
DRY HOP
LUPOMAX Mosaic (1.5kg)
Nelson Sauvvin (2.5kg)



OTHER:

Servomyces (12g)
Clarity Ferm (400mL)
ALDC (10mL)

Gravity (Plato)



	WLP830	WLP940
App. Attenuation (%):	80.6	78.9
Starting pH:	5.1	5.1
Final pH:	4.5	4.5
Ferm Temp (°C)	12	12
Ferm Temp (°F)	54	54