

# Summer Lager

WHITE LABS BREWING CO.

## SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

Our Summer 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.



## Summer Lager

**WLP802**

Czech Budejovice Lager Yeast



## Summer Lager

**WLP830**

German Lager Yeast

A pilsner lager yeast from southern Czech Republic, this strain produces dry and crisp lagers with low diacetyl production.

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:

Honey | Light Toast | Grassy

### PAIRINGS:

Sausage Pizza | Yeast Buddies

### TASTING NOTES:

Lemon Rind | Hay | Crisp

### PAIRINGS:

Summer Sausage | Margherita Pizza

STATS	
ABV(%):	4.3
IBU(BU):	18.5
OG/Plato:	1.043/10.6P
FG/Plato:	1.009/2.4P
Gluten (ppm):	< 20

STATS	
ABV(%):	4.1
IBU(BU):	17
OG/Plato:	1.043/10.6P
FG/Plato:	1.010/2.7P
Gluten (ppm):	< 20

ABV (alcohol by volume)  
IBU (international bitterness units)

OG (original gravity)  
FG (final gravity)

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## YEAST:

WLP802 Czech Budejovice Lager Yeast  
WLP830 German Lager Yeast



## MALT:

Pilsen Malt (200kg/84.2%)  
Caramel Pils (12.5kg/5.3%)  
Munich Malt (12.5kg/5.3%)  
Vienna Malt (12.5kg/5.3%)



## HOPS:

BOIL
Warrior (0.3kg/30min)
Saaz (2kg/5min)

WHIRLPOOL
Saaz (2kg)

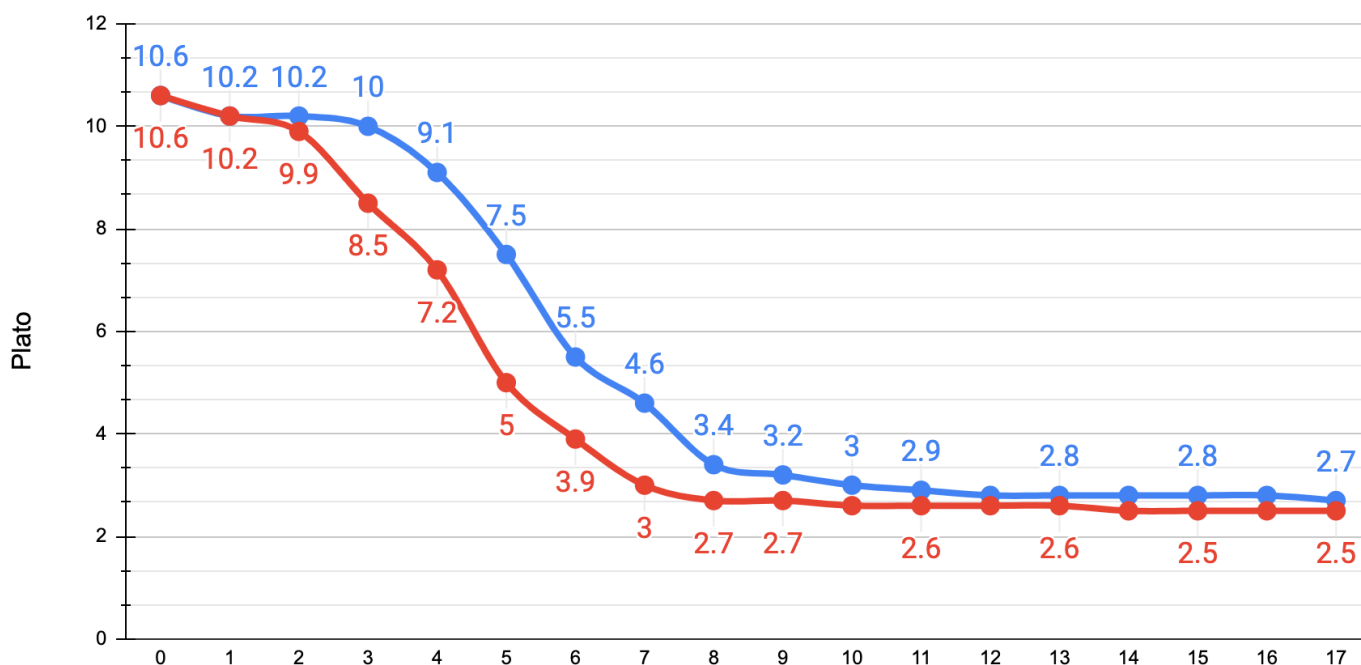


## OTHER:

Servomyces (12g)  
Clarity Ferm (200mL)

## Gravity (Plato)

● WLP802 Czech Budejovice Lager Yeast ● WLP830 German Lager Yeast



	WLP802	WLP830
App. Attenuation (%):	77.1	74.5
Starting pH:	5.0	5.0
Final pH:	4.4	4.5
Ferm Temp (°C)	10	10
Ferm Temp (°F)	50	50

	WLP802	WLP830
Diacetyl As-is (ppb):	30.0	31.7
Diacetyl Total (ppb):	61.3	64.4