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WLP808 MYTHICAL HAMMER LAGER YEAST BLEND

Forged by the brewer gods themselves, a mythical tool of magical yeast cultures waiting for the one who could wield their raw power. These yeasts, brandished by the experts of White Labs and Clawhammer Supply, comes a rare blend of lager strains that is sure to become legendary: WLP808 Mythical Hammer Lager Yeast Blend.

A multifaceted lager yeast blend, also capable of pressurized fermentation, it creates a beer that is elegant and crisp as the crystals, with subtle citrus aromas. From American Light Lagers to Cold IPAs, Mythical Hammer transcends the boundaries of lager beer.

Flavors/Aroma:

Clean Fruit/Citrus Aroma, Dry Finish

STA1 QC Result: Negative

Type: Fermentation Society Exclusive/Vault

GMO: No

Available as:

PurePitch® Next Generation Homebrew

Alcohol Tolerance:

- Medium (5-10%)

Attenuation:

- 70-79%

Flocculation:

- Medium

Fermentation Temperature:

- 50-64°F (10-18°C)

STA1+

- Negative

Suggested Beverages and Styles:

- Amber Lager
- American Lager
- Dark Lager
- Marzen
- Pale Lager
- Schwarzbier

Strain Tips:

With pressurized fermentations, temperatures can be elevated to higher temperatures. Lager Fermentations at 18°F/64°F or higher can be achieved and shorten fermentation timelines.

Our Recommended Pressure: 15 PSI (1 Bar)



HOW TO JOIN

New Users to Yeastman

- Go to yeastman.com and select, “Don’t have an account yet? Sign-up!” to begin creating your new account
- Select Individual in the category dropdown
- Enter your information into the general information page, no credit card information required
- Be sure to Check “Yes” in the “Enroll in White Labs Fermentation Society” drop-down box
- Complete the remaining new account registration pages and you are now a member of the White Labs Fermentation Society!

Users with Existing Yeastman Accounts

- Log-in to your Yeastman account by entering your email address and password
- On the left tab, select My Account
- Click on the drop-down box under “Enroll in White Labs Fermentation Society” and select “Yes”.
- You are now a member of the White Labs Fermentation Society!