

# Coffee Lager

WHITE LABS BREWING CO.

## SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

Made by our lead brewer Jake, This recipe is a personal homage to one of the key beers that ignited my love for craft beer. The beer was a coffee lager, aptly named "Coffee Lager," brewed by a local company in Knoxville called Elkmont Exchange (now YeeHaw Brewing Co). After reaching out to the head brewer there Chris Meadows, who helped me immensely during my craft beer infancy, I was given the green light to brew it and some good insight on the original recipe. From there the White Labs Coffee Lager was born.



This strain is sourced from Burton upon Trent, England which is known for pushing IPAs into the spotlight. It produces a subtle fruity ester profile which can be described as notes of apple, clover honey and pear.

A lager strain that can withstand pressurized fermentation while still producing a clean lager profile.

### TASTING NOTES:

Coffee beans | Biscuit | Baked apple

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Dark roast coffee | Cereal | Caramel Sauce

STATS	
ABV (%):	4.9%
IBU (ppm):	12
SRM:	5.6
OG/Plato:	1.041/10.3°P
FG/Plato:	1.005/1.4°P
Gluten (ppm):	< 20

STATS	
ABV (%):	4.6%
IBU (ppm):	12
SRM:	6.3
OG/Plato:	1.041/10.3°P
FG/Plato:	1.007/1.8°P
Gluten (ppm):	< 20

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

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## YEAST:

WLP023 Burton Ale Yeast or  
WLP925 High Pressure Lager Yeast



## MALT:

Pale Malt (200kg/81.5%)  
Flaked Barley (45kg/18.5%)



## HOPS:

BOIL
<b>Bravo (0.4kg/60min)</b>
<b>Saaz (1kg/5min)</b>

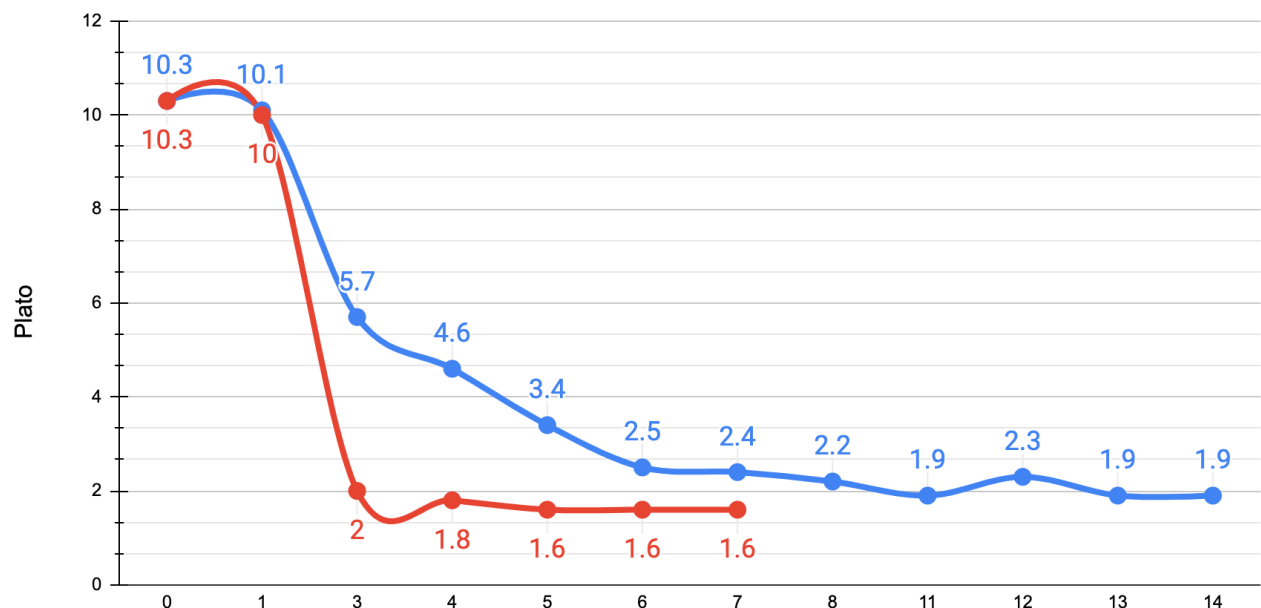


## OTHER:

Servomyces (12g)  
Clarity Ferm (190mL)  
ALDC (10mL)

## Gravity (Plato)

● WLP925 High Pressure Lager Yeast ● WLP023 Burton Ale Yeast



	WLP023	WLP095
<b>App. Attenuation (%):</b>	<b>86.9</b>	<b>83.3</b>
<b>Starting pH:</b>	<b>5.2</b>	<b>5.2</b>
<b>Final pH:</b>	<b>4.5</b>	<b>4.5</b>
<b>Ferm Temp (°C)</b>	<b>17</b>	<b>20</b>
<b>Ferm Temp (°F)</b>	<b>63</b>	<b>68</b>

	WLP023	WLP925
<b>Diacetyl As-is (ppb):</b>	<b>&lt; 15</b>	<b>&lt; 15</b>
<b>Diacetyl Total (ppb):</b>	<b>&lt; 16</b>	<b>&lt; 15</b>