

American Light Lager

10BBL BATCH
TWO 5BBL FERMENTORS

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:

Grainy | Hay | Zippy

STATS	
ABV (%):	5.6%
IBU (ppm):	8.5
OG/Plato:	1.040/10°P
FG/Plato:	0.98/-0.6°P
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:

Corn | Cracker | Lemon-Lime

STATS	
ABV (%):	5.6%
IBU (ppm):	8
OG/Plato:	1.040/10°P
FG/Plato:	0.98/-0.6°P
Gluten (ppm):	< 20

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

American Light Lager

WHITE LABS BREWING CO.



YEAST:

WLP840 American Lager Yeast or
WLP940 Mexican Lager Yeast



MALT:

Pale Malt (145kg/68.1%)



HOPS:

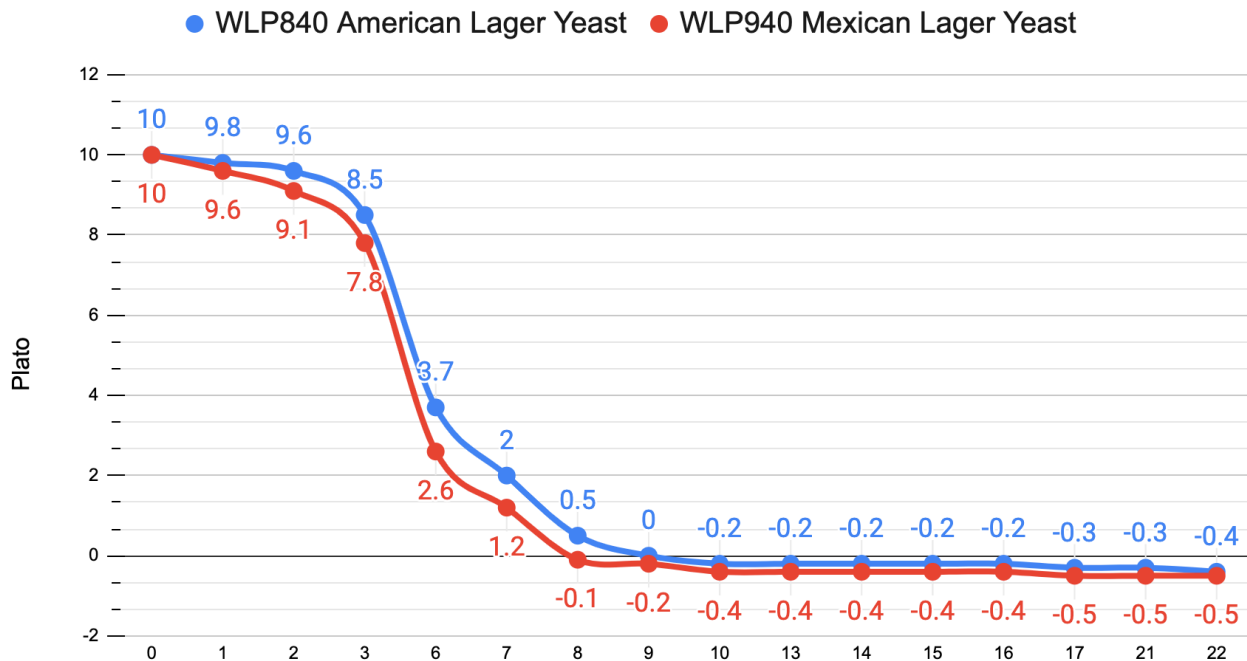
BOIL	WHIRLPOOL
Perle (0.25kg/60min)	Fuggle (0.3kg/60min)
Fuggle (0.3kg/15min)	



OTHER:

Flaked Corn (68kg/31.9%)
Ultraferm (250mL)
Clarity Ferm (150mL)
Servomyces (12g)

Gravity (Plato)



	WLP840	WLP940
App. Attenuation (%):	106.2	105.5
Starting pH:	5.0	5.0
Final pH:	4.3	4.2
Ferm Temp (°C)	10	10
Ferm Temp (°F)	50	50

	WLP840	WLP940
Diacetyl As-is (ppb):	< 15	< 15
Diacetyl Total (ppb):	< 15	< 15
Calories (kcal/12oz):	127.1	126.8