



# WLP840

# AMERICAN LAGER YEAST

**Attenuation:** 75% - 80%

**Flocculation:** Medium

**Alcohol Tolerance:** Medium (5-10%)

**Recommended Fermentation**

**Temperature:**

50° - 55°F | 10° - 13°C

**Beer Style:**

- Amber Lager
- American Lager
- Dark Lager
- Helles
- Pale Lager

**Available as:**

Standard Liquid Culture  
Organic Liquid Culture

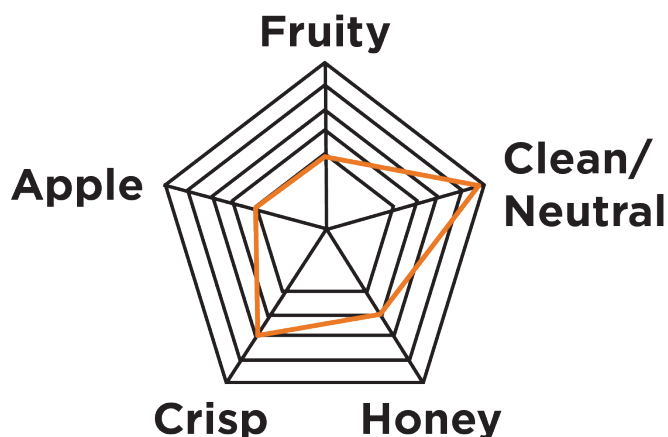
**Available in:**

- Pro: 1.75L and Nano Bundle
- Homebrew: 70mL

**Usage Recommendations**

- 1 Pro Pouch for 5hL
- 1 Homebrew Pouch for 5 gallons (20L)

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.



**STA1 QC Result:** Negative

**Type:** Core

**GMO:** No



## SHELF LIFE AND STORAGE

Always store the yeast at temperatures between 36°F to 40°F (2°C-4°C) and follow the recommended best by dates for optimal performance, 5-7 months from QC clear.

Keep yeast in the refrigerator until needed. Remove yeast at least two hours before pitching, so the slurry can come close to room temperature. To inoculate, sanitize, twist cap, and pitch. An opened pouch, if refrigerated, can be used until its best by date.

**DO NOT FREEZE**