

American Lager

10BBL BATCH

TWO 5BBL FERMENTATIONS

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 that add calories into your beer. Creating a crisp, dry lager that doesn't compromise taste.



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

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:

Grainy | Hay | Zippy

TASTING NOTES:

Corn | Cracker | Lemon-Lime

STATS	
ABV(%):	4.7
IBU(ppm):	11
OG/Plato:	1.038/9.6P
FG/Plato:	1.003/0.7P
Gluten (ppm):	< 20

STATS	
ABV(%):	4.7
IBU(ppm):	10
OG/Plato:	1.038/9.6P
FG/Plato:	1.003/0.7P
Gluten (ppm):	< 20

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

OG (original gravity)
FG (final gravity)

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YEAST:

WLP840 American Lager Yeast or
WLP940 Mexican Lager Yeast



HOPS:

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

CELLAR FUN:

KO TEMP: 12°C TO 10°C IN FV
AERATED TO 18 PPM



MALT:

Pale Malt (145kg/68.1%)
Flaked Corn (68kg/31.9%)



OTHER:

Ultra-Ferm

(250mL/ Add in Mash)

Servomyces

(12g/ 5 Min End of Boil)

Rice Hulls

Pitch Clarity Ferm

(150mL) during KO for proper mixing

Pitch Brewzyme-D

(80mL) during KO for proper mixing

Ferment at 12°C

Trub dump at 24 hours

Day 7-Raised to 14°C

Day 14 - Raised to 20°C

Yeast/Trub Dump at 1°C

	WLP840	WLP940
App. Attenuation (%):	92.8	92.8
Starting pH:	5.1	5.1
Final pH:	4.0	4.0
Ferm Temp (°C)	10	10
Ferm Temp (°F)	50	50
Diacetyl As-is (ppb):	< 15	< 15
Diacetyl Total (ppb):	36.8	25.8
Calories (kcal/12oz):	125.4	124.4

Gravity (Plato)

