



# American Light Lager

## WLP840

### American Lager Yeast

#### TASTING NOTES:

Cereal | White Bread | Honey

#### PAIRINGS:

- Pizza
- Cheeseburger
- Chicken wings
- Mozzarella Sticks

#### STORY:

American light lagers are known for their low calories due to reduced carbohydrates. We used our enzyme Ultra-Ferm



#### YEAST:

WLP840 American Lager Yeast



#### HOPS:

Perle - Boil 60 min (4.6 IBUs)  
East Kent Goldings - Boil 20 min (3.5 IBUs)  
East Kent Goldings - Boil 10 min (2.1 IBUs)



#### MALT:

Malteurop 2-Row Pale Mash (68.1%)  
Corn, Flaked Mash (31.9%)



#### OTHER:

Servomyces  
Clarity Ferm

STATS	
ABV:	5.2%
IBU:	11.5
OG:	9.7°Plato
FG:	-0.2°Plato

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

# American Light Lager

## WLP840 & WLP940

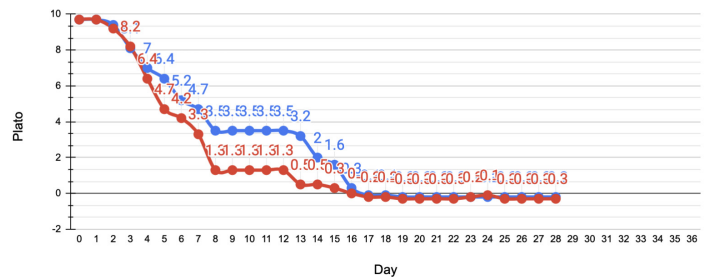
**BATCH: 251**

	WLP840	WLP940
<b>Starting Gravity</b>	<b>9.7°Plato</b>	<b>9.7°Plato</b>
<b>24 Hours</b>	<b>9.7°Plato</b>	<b>9.7°Plato</b>
<b>48 Hours</b>	<b>9.2°Plato</b>	<b>9.4°Plato</b>
<b>Final Gravity</b>	<b>-0.2°Plato</b>	<b>-0.2°Plato</b>

### Gravity (Plato)

Attenuation: WLP001: 82.50% WLP008: 73.75%

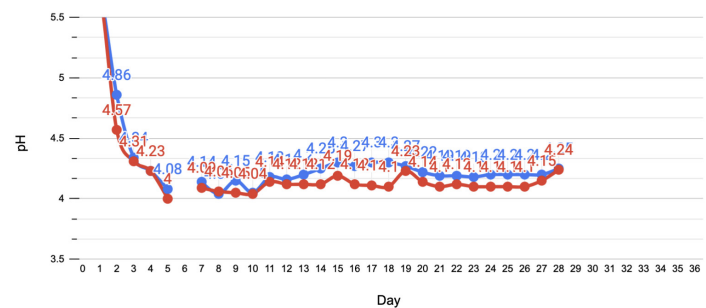
- WLP940 MEXICAN LAGER YEAST
- WLP840 AMERICAN LAGER YEAST



	WLP840	WLP940
<b>Diacetyl as-is</b>	<b>&lt;15 ppm</b>	<b>&lt;15 ppm</b>
<b>Diacetyl total</b>	<b>21 ppm</b>	<b>29 ppm</b>
<b>Acetaldehyde</b>	<b>12.3 ppm</b>	<b>8.7 ppm</b>
<b>Ethyl acetate</b>	<b>21 ppm</b>	<b>23 ppm</b>
<b>Isoamyl acetate</b>	<b>1.5 ppm</b>	<b>1.9 ppm</b>

### pH

- WLP940 MEXICAN LAGER YEAST
- WLP840 AMERICAN LAGER YEAST



### FERMENTATION PROFILE:

Ferment at 50°F/10°C for 7-10 days  
 Crash to 32°F/0°C for yeast/trub dump for 1 day  
 Raise to 52°F/11°C for remainder of fermentation