

# Hoppy Lager

WHITE LABS BREWING CO.

## SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

Hoppy Lagers is a style of beer that pairs the potent aromatics & flavors of hops from an American IPA with refreshing drinkability and traditional lagering techniques of a German-inspired Pale Lager. Utilizing a clean malt bill, usually found in lager recipes, and a classic American IPA hop build (Simcoe, Citra & Centennial), you will get a lot of earthy and citrusy notes in this beer. We chose to let the hops shine in this beer, but just like the juxtaposition of this style, we added our own unique yeast twist.

See for yourself, the fusion of different beer techniques and yeasts!



Brewed with WLP830 German Lager Yeast, this strain produces a clean, crisp, and dry lager profile to accentuate and let the hops shine in this beer.

### TASTING NOTES:

Doughy | Hoppy | Piney

### GLASSWARE:

Footed Pilsner | Willi Becher

### PAIRINGS:

[CHECK OUT OUR MENU](#)

Margherita Pizza, Adobo Fries

Brewed with WLP590 French Saison Ale Yeast, this strain is fermented warmer to produce rich aromas of ripe pear and white wine to blend with the hop notes.

### TASTING NOTES:

Ripe Pear | White Wine

### GLASSWARE:

Footed Pilsner | Willi Becher

### PAIRINGS:

[CHECK OUT OUR MENU](#)

House Greens, Mushroom Pizza

STATS	
ABV (%):	5.2%
IBU (ppm):	45
OG/Plato:	1.046/11.5°P
FG/Plato:	1.006/1.54°P

STATS	
ABV (%):	5.8%
IBU (ppm):	42
OG/Plato:	1.046/11.5°P
FG/Plato:	1.002/0.5°P

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

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## YEAST:

WLP830 German Lager Yeast or  
WLP590 French Saison Ale Yeast



## MALT:

Superior Pilsen Malt (80.2%)  
Carapils (10.4%)



## HOPS:

BOIL
Centennial 60 min

WHIRLPOOL
Citra 20 min
Simcoe 20 min

DRY HOP
Simcoe
Citra

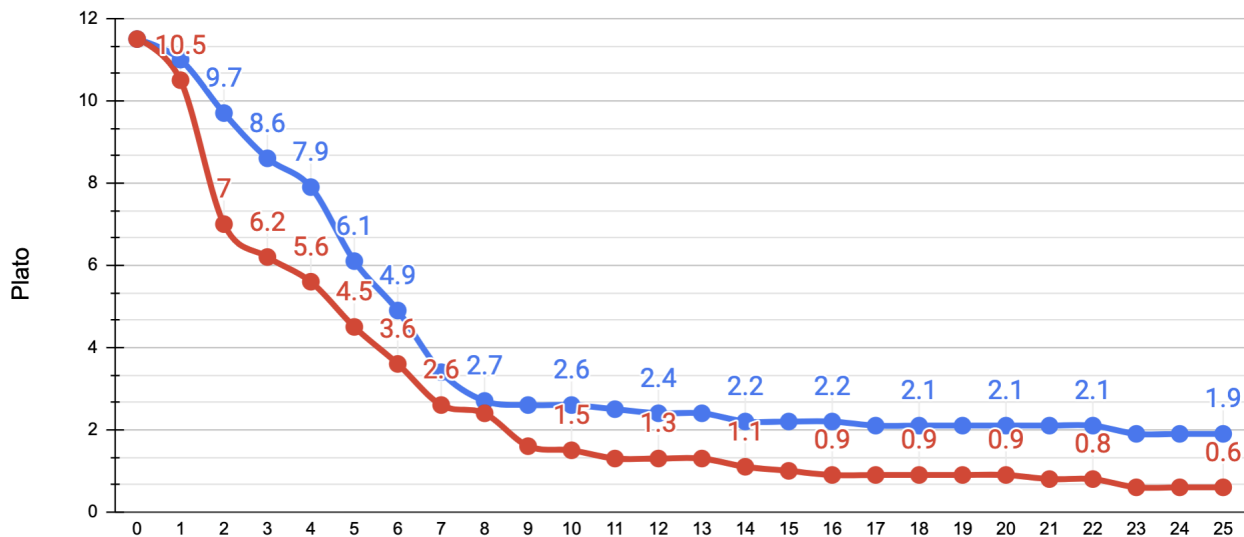


## OTHER:

Flaked Rice (9.4%)  
[Servomyces](#)  
[Clarity Ferm](#)

## Gravity (Plato)

● WLP830 - German Lager Yeast ● WLP590 - French Saison Ale Yeast



	WLP830	WLP590
App. Attenuation (%):	86.44	95.7
Starting pH:	5.29	5.29
Final pH:	4.53	4.43
Ferm Temp (°C)	10	19
Ferm Temp (°F)	50	66

	WLP830	WLP590
Diacetyl As-is (ppb):	< 15	< 15
Diacetyl Total (ppb):	18.2	19.1
Gluten (ppm):	< 10	< 10
Acetaldehyde (ppm):	3.54	4.78
Ethyl Acetate (ppm):	28.23	29.67
Isoamyl Acetate (ppm)	1.71	1.11