

SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

Marzen or Marzenbier (meaning March Beer in German) has been around before the 16th century. This was brewed with a smooth caramel sweetness to encourage generous gulps but still crisp enough to refresh the palate.



A clean, crisp European lager yeast with low sulfur production. WLP815 Belgian Lager Yeast is from a very old brewery in west Belgium.

TASTING NOTES:

Brown Sugar | Spice | Bready

GLASSWARE:

Nonic Pint

PAIRINGS:

CHECK OUT OUR MENU

Burrata, Italian Pork Melt

STATS	
ABV(%):	4.8
IBU(ppm):	20.5
OG/Plato:	1.051/12.6P
FG/Plato:	1.013/3.3P

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



WLP820 Oktoberfest/Märzen Lager Yeast is ideal for producing malty lagers. Residual sweetness further helps promote malt nuances while contributing to a balanced finish.

TASTING NOTES:

Caramel | Nutty | Clean

GLASSWARE:

Nonic Pint

PAIRINGS:

CHECK OUT OUR MENU

Italian Sausage Pizza, Chicken Wings

STATS	
ABV(%):	4.8
IBU(ppm):	20.5
OG/Plato:	1.051/12.6P
FG/Plato:	1.013/3.4P

Märzen

WHITE LABS BREWING CO.



YEAST:

WLP815 Belgian Lager Yeast or
WLP820 Oktoberfest/Märzen Lager Yeast



MALT:

Pilsner Malt (69%)
Caramunich III (17.3%)
Vienna Malt (9.3%)
Carapils (4.7%)



HOPS:

BOIL
Sterling
East Kent Goldings

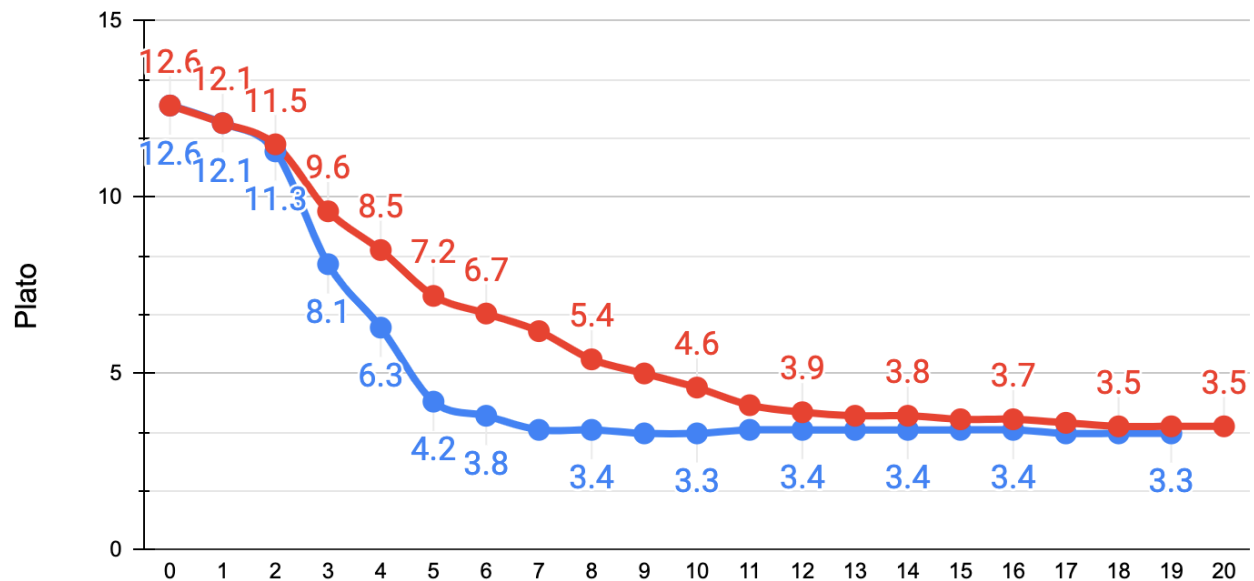


OTHER:

Clarity Ferm

Gravity (Plato)

● WLP815 - Belgian Lager Yeast ● WLP820 - Oktoberfest/Märzen Lager



	WLP815	WLP820
App. Attenuation (%):	73.3	72.6
Starting pH:	5.09	5.09
Final pH:	4.42	4.60
Ferm Temp (°C)	12	12
Ferm Temp (°F)	54	54

	WLP815	WLP820
Diacetyl As-is (ppb):	< 15	< 15
Diacetyl Total (ppb):	25.7	45.2
Gluten (ppm):	33.7	27.6
Acetaldehyde (ppm):	5.0	5.0
Ethyl Acetate (ppm):	28.0	24.7
Isoamyl Acetate (ppm)	2.1	1.3