

10°C Pilsner

WHITE LABS BREWING CO.

SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

10°C is our version of a Czech-Style pale lager that is highly quaffable due to its dry finish. One of the brewer's main tasks is to select and control a fermentation temperature that will cater to the selected yeast strain. In this side-by-side tasting, the beers have both been fermented at 10° C or 50°F, a fun temp for lager strains.



Brewed with WLP802 Czech Budejovice Lager Yeast, this strain produces a dry beer that **accentuates bitterness** and aids in **drinkability**.

TASTING NOTES:

Spice | Cracker | Floral

GLASSWARE:

IPA Glass

PAIRINGS:

Yeasty Buddies, Caesar Salad

STATS	
ABV(%):	4.4
IBU(ppm):	28.5
OG/Plato:	1.044/11P
FG/Plato:	1.010/2.6P

ABV (alcohol by volume)
OG (original gravity)
FG (final gravity)



Brewed with WLP830 German Lager Yeast, one of the most widely used lager strains throughout the world. This strain produces a clean profile allowing **subtle hop character** and **maltiness** to shine.

TASTING NOTES:

Cereal | Crisp | Herbal

GLASSWARE:

IPA Glass

PAIRINGS:

Street Tacos, Garlic Mozzarella Bread

STATS	
ABV(%):	4.4
IBU(ppm):	29
OG/Plato:	1.044/11P
FG/Plato:	1.009/2.5P

10°C Pilsner

WHITE LABS BREWING CO.



YEAST:

WLP802 Czech Budejovice Lager Yeast
or WLP830 German Lager Yeast



MALT:

Pilsen Malt (84.2%)
Caramel Pils (5.3%)
Munich Malt (5.3%)
Vienna Malt (5.3%)



HOPS:

BOIL
Warrior 60 min
Saaz 5 min

WHIRLPOOL
Saaz

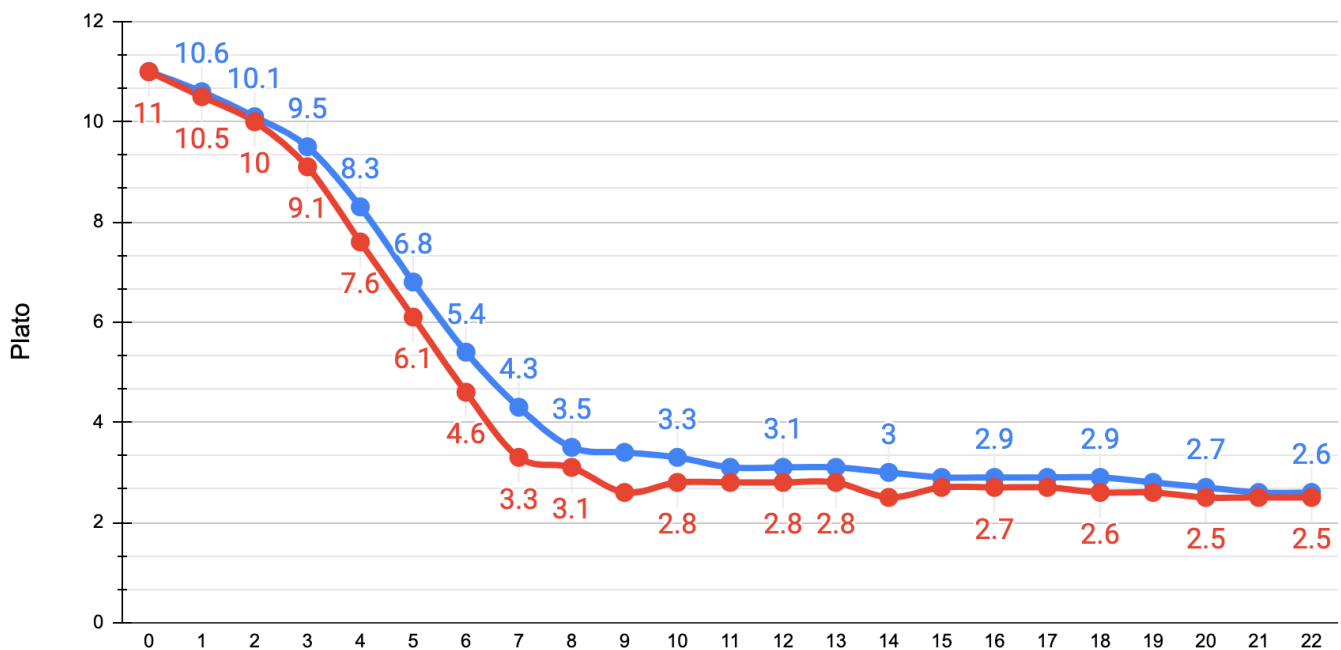


OTHER:

Servomyces

Gravity (Plato)

● WLP802 Czech Budejovice Lager Yeast ● WLP830 German Lager Yeast



	WLP802	WLP830
App. Attenuation (%):	75.7	77.2
Starting pH:	5.2	5.2
Final pH:	4.8	4.9
Ferm Temp (°C)	10-14	10-14
Ferm Temp (°F)	50-57	50-57