

# 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. Whether on the lake, beach, or in a backyard, this crispy lager is best enjoyed with friends and the great outdoors.



# 10°C Pilsner

## WLP802

Czech Budejovice Lager Yeast



# 10°C Pilsner

## WLP830

German Lager Yeast

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

### PAIRINGS:

Yeast Buddies | Caesar Salad

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

### PAIRINGS:

Street Tacos | Garlic Mozzarella Bread

STATS	
ABV(%):	4.1
IBU(BU):	51.0
SRM:	4.7
OG/Plato:	1.045/11.2P
FG/Plato:	1.013/3.3P
Gluten (ppm):	< 20

STATS	
ABV(%):	4.2
IBU(BU):	45.0
SRM:	4.4
OG/Plato:	1.045/11.2P
FG/Plato:	1.012/3.1P
Gluten (ppm):	< 20

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

OG (original gravity)  
FG (final gravity)

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## 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	WHIRLPOOL
Warrior (60 min)	Saaz
Saaz (5 min)	

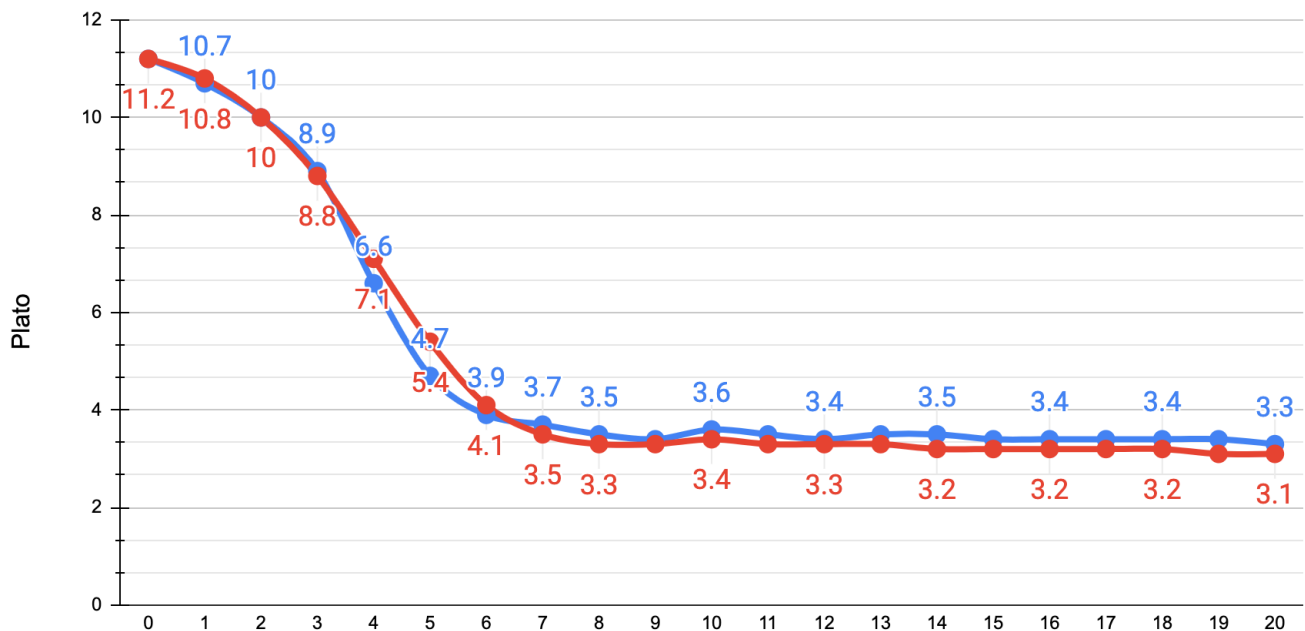


## OTHER:

Servomyces

## Gravity (Plato)

● WLP802 Czech Budejovice Lager Yeast ● WLP830 German Lager Yeast



	WLP802	WLP830
App. Attenuation (%):	70.1	71.6
Starting pH:	5.2	5.2
Final pH:	4.5	4.5
Ferm Temp (°C)	10-14	10-14
Ferm Temp (°F)	50-57	50-57

	WLP802	WLP830
Diacetyl As-is (ppb):	30.1	< 15
Diacetyl Total (ppb):	63.3	< 19.1
Acetaldehyde (ppm):	11.2	7.5
Ethyl Acetate (ppm):	8.5	10.2
Isoamyl Acetate (ppm)	0.8	0.7