

Hoppy Lager

WHITE LABS BREWING CO.

SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

Hoppy Lager is a style of beer that pairs the potent aromatics & flavors of hops (Simcoe & Citra) with refreshing drinkability and traditional lagering techniques of a German-inspired Pale Lager.



Hoppy Lager

WLP830

German Lager Yeast

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:

Dough | Pine | Resin

PAIRINGS:

Margherita Pizza | Adobo Fries

STATS	
ABV(%):	5.2
IBU(BU):	41.5
SRM:	4.9
OG/Plato:	1.047/11.7P
FG/Plato:	1.008/2P
Gluten (ppm):	< 20

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



Hoppy Lager

WLP925

High Pressure Lager Yeast

Brewed with WLP925 High Pressure Lager Yeast, this strain is a workhorse lager strain. It's known to ferment warmer than most lager strains while still producing a very clean and nuanced beer.

TASTING NOTES:

Dank | Citrus | Clean

PAIRINGS:

House Greens | Mushroom Pizza

STATS	
ABV(%):	5.6
IBU(BU):	32
SRM:	4.4
OG/Plato:	1.047/11.7P
FG/Plato:	1.005/1.4P
Gluten (ppm):	< 20

OG (original gravity)
FG (final gravity)

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YEAST:

WLP830 German Lager Yeast or
WLP925 High Pressure Lager 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

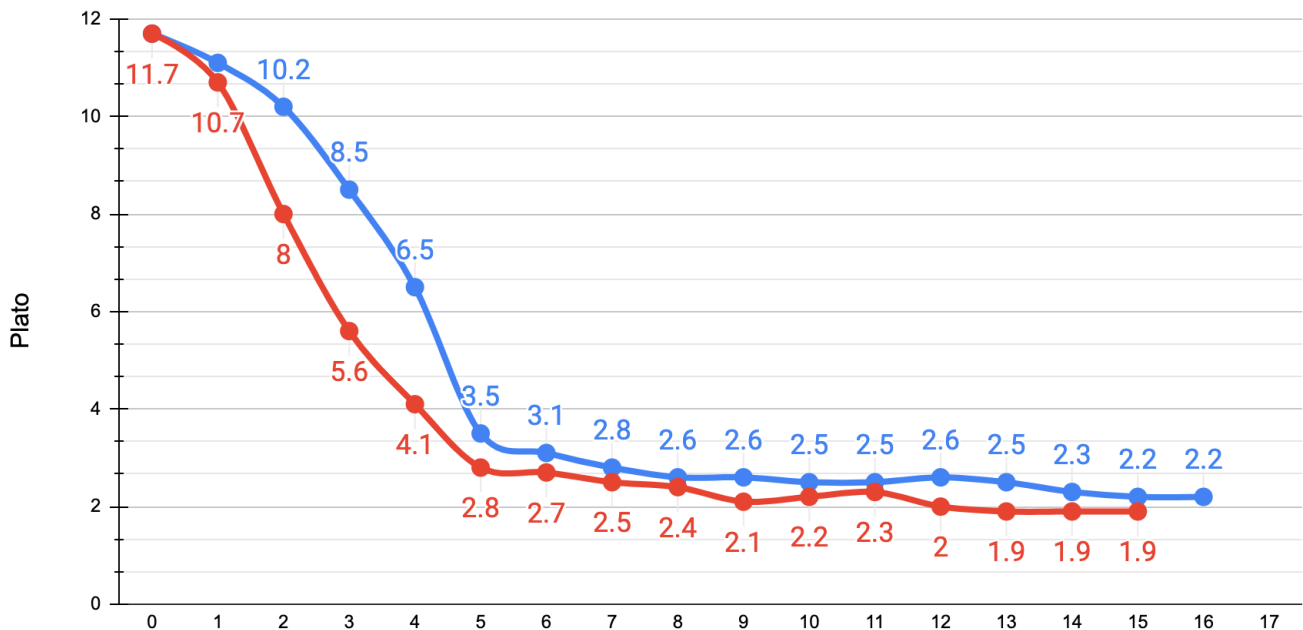


OTHER:

Flaked Rice (9.4%)
Servomyces
Clarity Ferm

Gravity (Plato)

● WLP830 German Lager Yeast ● WLP925 High Pressure Lager Yeast



	WLP830	WLP925
App. Attenuation (%):	83.6	88.0
Starting pH:	5.2	5.2
Final pH:	4.6	4.6
Ferm Temp (°C)	10-15	19-28
Ferm Temp (°F)	50-59	66-82

	WLP830	WLP925
Diacetyl As-is (ppb):	< 15	< 15
Diacetyl Total (ppb):	23.3	< 15
Acetaldehyde (ppm):	10.1	6.5
Ethyl Acetate (ppm):	20.5	26.7
Isoamyl Acetate (ppm)	1.1	1.0