

Helles Lager

WHITE LABS BREWING CO.

SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

Helles translate to "bright", "light" or "pale" in German which this beer definitely is that: Sunshine in glass!



This northern European lager strain emphasizes clean and crisp characteristics. Malt flavors tend to be secondary, promoting clean drinkability.

TASTING NOTES:

Bready | Light Honey | Lemon

PAIRINGS:

Margherita Pizza | White Labs Yeasty Buddies

STATS	
ABV(%):	5.5
IBU(BU):	23.5
SRM:	11.4
OG/Plato:	1.049/12.1P
FG/Plato:	1.007/2.0P
Gluten (ppm):	< 20



This yeast helps to produce a malty, but balanced traditional Munich-style lager.

TASTING NOTES:

Cracker | Bready | Crisp

PAIRINGS:

Double Cheeseburger | Italian Sausage Pizza

STATS	
ABV(%):	5.3
IBU(BU):	24
SRM:	9.2
OG/Plato:	1.049/12.1P
FG/Plato:	1.008/2.2P
Gluten (ppm):	< 20

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

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YEAST:

WLP850 Copenhagen Lager Yeast or
WLP860 Munich Helles Lager Yeast



MALT:

Pilsner (90.9%)
Munich Light 10L (9.1%)



HOPS:

BOIL
Hallertauer (60 min)
Saaz (10 min, 5 min)

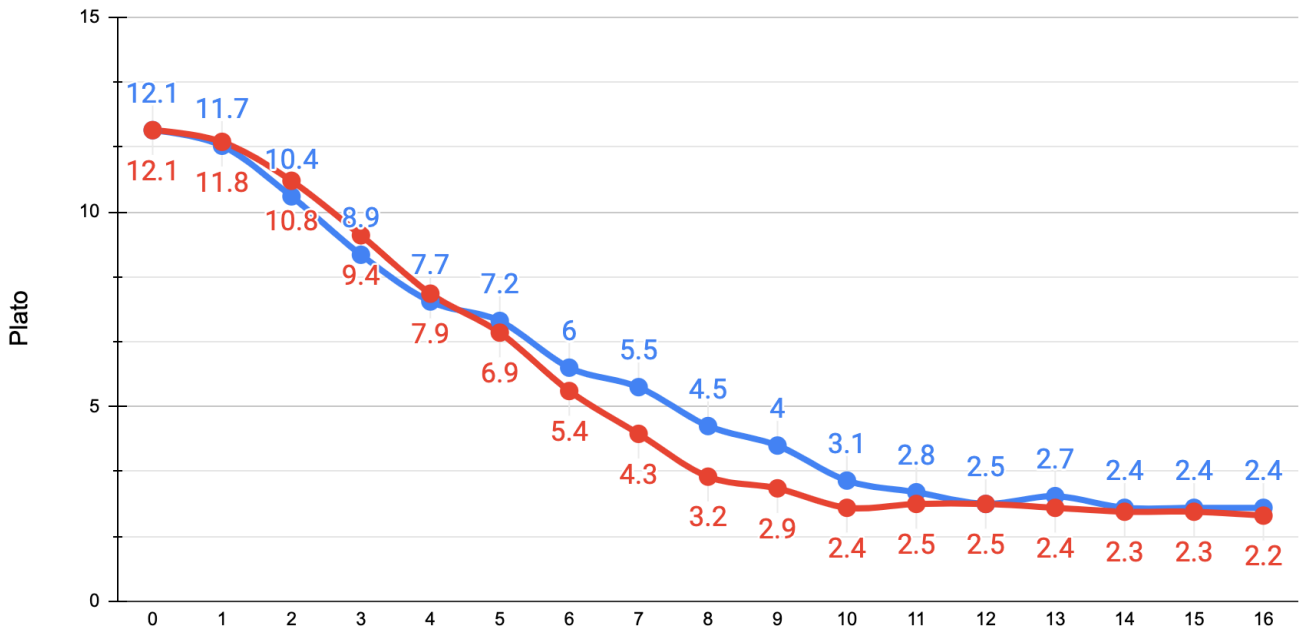


OTHER:

Servomyces
Clarity Ferm

Gravity (Plato)

● WLP850 - Copenhagen Lager Yeast ● WLP860 - Munich Helles Lager Yeast



	WLP850	WLP860
App. Attenuation (%):	84.0	82.0
Starting pH:	5.3	5.3
Final pH:	4.6	4.5
Ferm Temp (°C)	10-15	10-15
Ferm Temp (°F)	50-59	50-59

	WLP850	WLP860
Diacetyl As-is (ppb):	< 15	< 15
Diacetyl Total (ppb):	38.2	21.8
Acetaldehyde (ppm):	15.5	8.9
Ethyl Acetate (ppm):	25.1	20.6
Isoamyl Acetate (ppm)	2.4	1.6