

Spring Märzen

WHITE LABS BREWING CO.

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 lager yeast is ideal for producing malty lagers, residual sweetness further helps promote malt nuances while contributing to a balanced finish.

A classic yeast from a famous Bavarian monastery. This strain develops a creamy, malty beer profile with low sulfur production and low esters.

TASTING NOTES:

Cherry Blossom | Caramel | Toasty

TASTING NOTES:

Honey | Caramel | Nutty

PAIRINGS:

Italian Pork Melt | White Labs Sliders

PAIRINGS:

Garlic Parmesan Bites | Pepperoni Pizza

STATS	
ABV(%):	5.2
IBU(BU):	24
SRM:	10.2
OG/Plato:	1.051/12.5P
FG/Plato:	1.010/2.6P
Gluten (ppm):	31.1

STATS	
ABV(%):	5.2
IBU(BU):	26
SRM:	12.6
OG/Plato:	1.051/12.5P
FG/Plato:	1.011/2.8P
Gluten (ppm):	52.6

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

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YEAST:

WLP820 Oktoberfest/Marzen Lager Yeast or WLP835 German X Lager Yeast



MALT:

Pilsner Malt (84.2%)
Vienna Malt (7.9%)
Carapils (7.9%)



HOPS:

BOIL
Sterling (60 min)
East Kent Goldings (10 min)

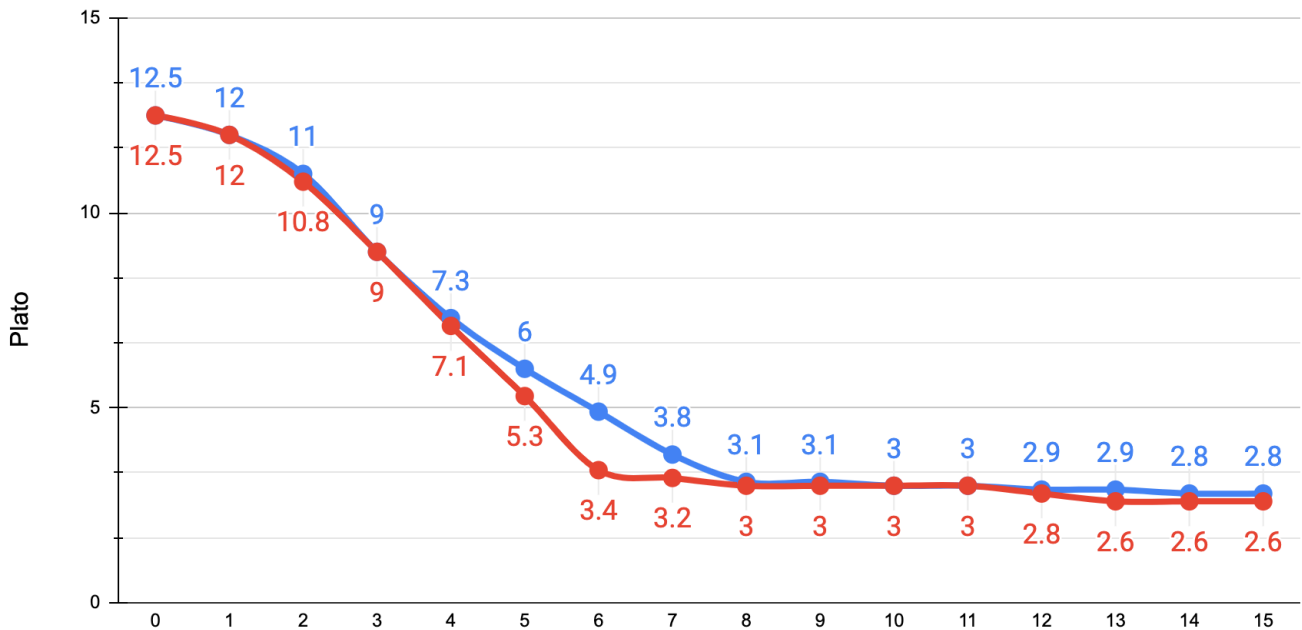


OTHER:

Clarity Ferm

Gravity (Plato)

● WLP820 Oktoberfest/Marzen Lager Yeast ● WLP835 German X Lager Yeast



	WLP820	WLP835
App. Attenuation (%):	78.8	77.8
Starting pH:	5.2	5.2
Final pH:	4.3	4.3
Ferm Temp (°C)	12	12
Ferm Temp (°F)	54	54

	WLP820	WLP835
Diacetyl As-is (ppb):	< 15	< 15
Diacetyl Total (ppb):	26.3	19.2
Acetaldehyde (ppm):	7.8	15.9
Ethyl Acetate (ppm):	29.4	24.4
Isoamyl Acetate (ppm)	2.2	1.9