

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 (Idaho 7 & Mosaic) with refreshing drinkability and traditional lagering techniques of a German-inspired Pale Lager.



Brewed with WLP590 French Saison Ale Yeast, this strain is fermented warmer to produce rich aromas of ripe pear and white wine to blend with the hop notes.

TASTING NOTES:

Coriander | Lemon | Grassy

PAIRINGS:

Kimchi Fries | Carnitas Tacos

STATS	
ABV(%):	6.0
IBU(BU):	32
SRM:	5.7
OG/Plato:	1.046/11.5P
FG/Plato:	1.001/2.6P
Gluten (ppm):	< 20

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:

Orange | Basil | Floral

PAIRINGS:

Double Cheeseburger | Bianca Funghi

STATS	
ABV(%):	5.5
IBU(BU):	41
SRM:	8.9
OG/Plato:	1.046/11.5P
FG/Plato:	1.005/3.2P
Gluten (ppm):	< 20

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

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YEAST:

WLP590 French Saison Ale Yeast or
WLP830 German Lager Yeast



MALT:

Superior Pilsen Malt (80.2%)
Carapils (10.4%)



HOPS:

BOIL
Centennial (60 min)

WHIRLPOOL
Idaho 7
Mosaic

DRY HOP
Idaho 7
Mosaic

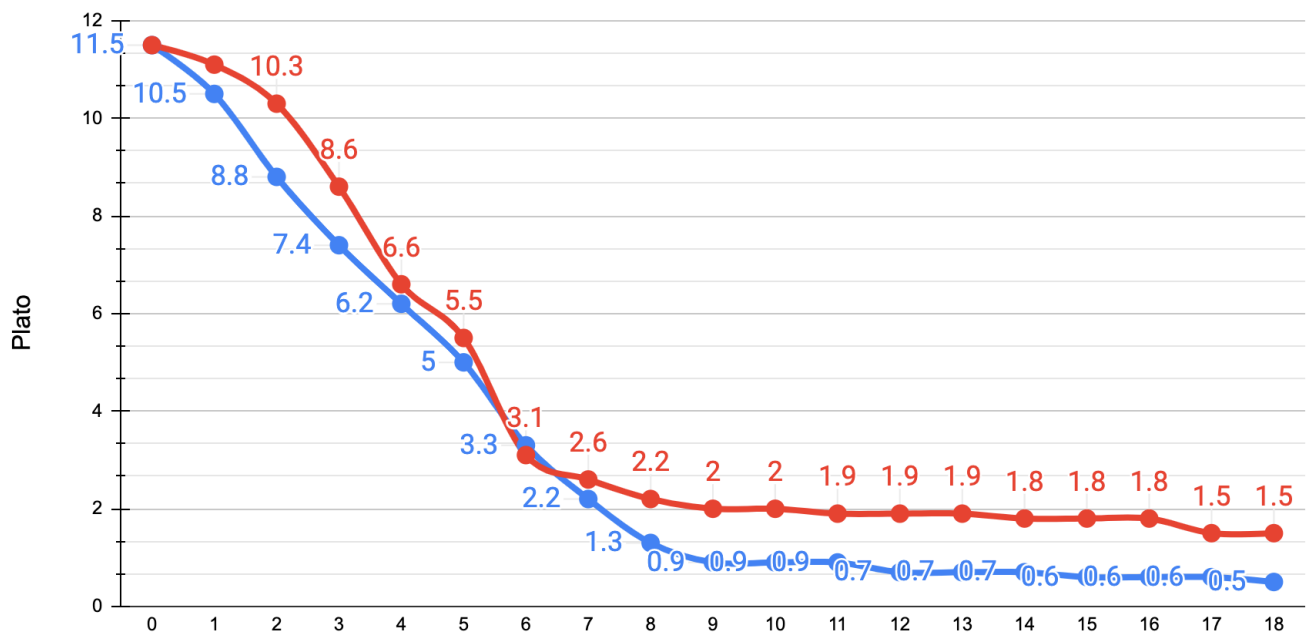


OTHER:

Servomyces
Clarity Ferm

Gravity (Plato)

● WLP590 French Saison Ale Yeast ● WLP830 German Lager Yeast



	WLP590	WLP830
App. Attenuation (%):	96.8	89.4
Starting pH:	5.3	5.3
Final pH:	4.5	4.6
Ferm Temp (°C)	19	10
Ferm Temp (°F)	64	50

	WLP590	WLP830
Diacetyl As-is (ppb):	17.8	< 15
Diacetyl Total (ppb):	43.1	< 15