

American Light Lager

WHITE LABS BREWING CO.

SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

Beer drinkers that are looking for a low-calorie refreshing American classic, this beer is for you! Using our fermentation enzyme WLN4100 Ultra-Ferm, this enzyme (Amyloglucosidase) breaks down the carbohydrates from the fermentable sugars (glucose) that add calories into your beer. Here you don't have to compromise taste for a low-calorie beer.



This strain makes dry and clean lagers with minimal sulfur and diacetyl production. This strain easy to work with and fitting for American-style lagers.

TASTING NOTES:

Honey | Bready | Corny

PAIRINGS:

Mushroom Pizza, Yeasty Buddies

STATS	
ABV(%):	5.7
IBU(BU):	11
SRM:	3.4
OG/Plato:	1.040/9.9P
FG/Plato:	0.998/-0.5P
Calories (Kcal/12oz):	130.8

From Mexico City, this strain produces clean lager beers with a crisp finish. It keeps drinkability on the forefront while allowing malt and hop flavors and aromas to be background notes.

TASTING NOTES:

Maize | Key Lime | Grainy

PAIRINGS:

Chicken Wings, Carnitas Tacos

STATS	
ABV(%):	5.7
IBU(BU):	11.5
SRM:	4.1
OG/Plato:	1.040/10.1P
FG/Plato:	0.998/-0.5P
Calories (Kcal/12oz):	130.7

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

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YEAST:

WLP840 American Lager Yeast or
WLP940 Mexican Lager Yeast



MALT:

Pale Malt (68.1%)
Flaked Corn (31.9%)



HOPS:

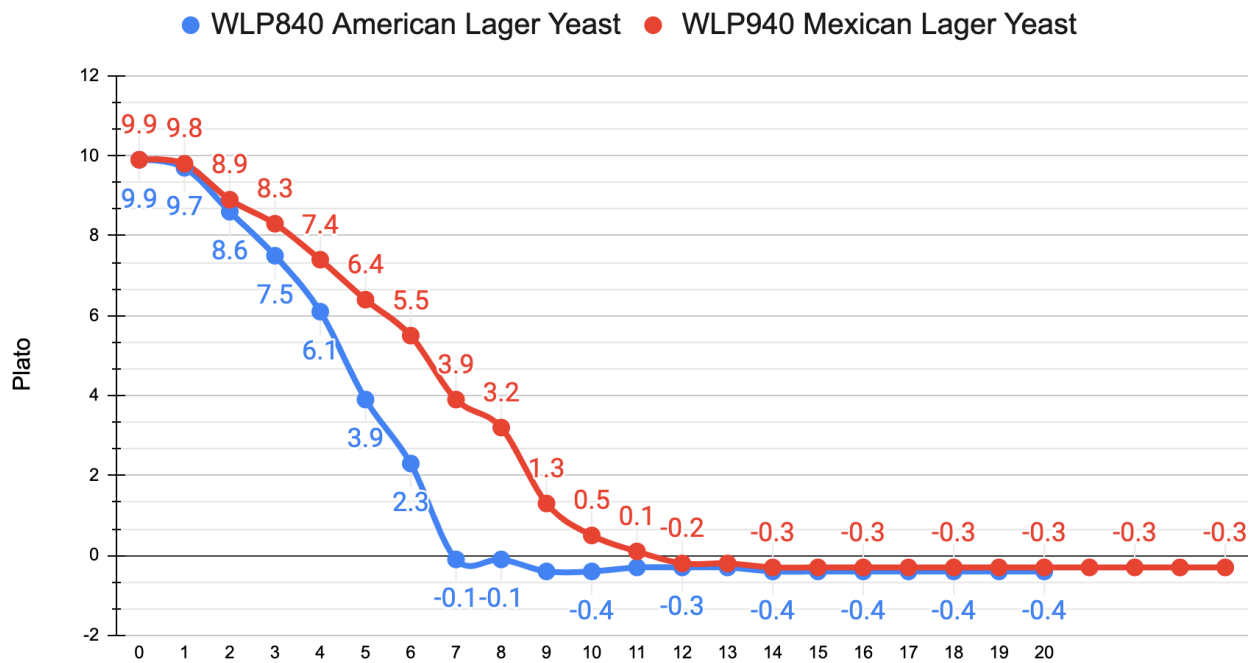
BOIL
Perle (60 min)
East Kent Goldings (20 min, 10 min)



OTHER:

Ultraferm
Servomyces
Clarity Ferm

Gravity (Plato)



	WLP840	WLP940
App. Attenuation (%):	105.8	104.8
Starting pH:	5.2	5.2
Final pH:	4.5	4.5
Ferm Temp (°C)	10	10
Ferm Temp (°F)	50	50

	WLP840	WLP940
Gluten (ppm):	< 20	< 20