

WHITE LABS BREWING CO

SAN DIEGO TAPROOM

White Labs Brewing Co. is dedicated to educating beer geeks and food lovers about the impact of yeast and fermentation on food and beverage. Our brewers ferment the same beers with different yeast strains to produce distinctly different beer profiles (best enjoyed side-by-side!).

OKTOBERFEST - WLP815 Belgian Lager Yeast - Pear | Toast | Dough | ABV: **5.2%**

OKTOBERFEST - WLP820 Oktoberfest Lager Yeast - Caramel | Red Apple | Toast | ABV: **5.2%**

20°C IPA - WLP090 San Diego Super Ale Yeast - Kiwi | Strawberry | Red Apple | ABV: **6.6%**

20°C HAZY IPA - WLP067 Coastal Haze Ale Yeast Blend - Mango | Papaya | Orange | ABV: **7.3%**

20°C HAZY IPA - WLP091 Best Coast Hazy Ale Yeast Blend - Tropical | Grapefruit | Melon | ABV: **7.2%**

TABBERER IPA® - WLP001 California Ale Yeast® - Grapefruit | Pine | Resinous | ABV: **7.2%**

TABBERER IPA® - WLP008 East Coast Ale Yeast - Orange Zest | Kiwi | Lavender | ABV: **6.6%**

BUCHNER PALE ALE® - WLP090 San Diego Super Ale Yeast - Candied Orange | Honey | Pie Crust | ABV: **6.0%**

BUCHNER PALE ALE® - WLP095 Burlington Ale Yeast - Lemon | Toast | Berry | ABV: **5.8%**

HANSEN HEFEWEIZEN® - WLP300 Hefeweizen Ale Yeast - Banana | Clove | Lemon | ABV: **4.2%**

HANSEN HEFEWEIZEN® - WLP380 Hefeweizen IV Ale Yeast - Banana | Bread Dough | Bubblegum | ABV: **4.2%**

AMERICAN LIGHT LAGER - WLP940 Mexican Lager Yeast - Cracker | Dough | Citrus | ABV: **5.2%**

BLONDE ALE - WLP565 Belgian Saison I Ale Yeast - Black pepper | Clove | Under-ripe Pear | ABV: **5.5%**

PASTEUR PORTER® - WLP004 Irish Ale Yeast - Cocoa | Nutty | Plum | ABV: **6.1%**

PASTEUR PORTER® - WLP810 San Francisco Lager Yeast - Caramel | Chocolate | Roast | ABV: **5.9%**

FRANKENSTOUT® - WLP096 Franken Yeast Blend - Coffee | Clove | Prune | Red Berries | ABV: **8.3%**

Look out for other Frankenbrau® beers using 96 yeast strains!

FRANKENSTOUT® - with Jaunt Coffee - WLP001 California Ale Yeast® - Espresso | Chocolate | Berry | ABV: **6.9%**