

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!).

HELLES LAGER - WLP850 Copenhagen Lager Yeast - *White Bread | Pear | Crisp* | ABV: **5.3%**

TABBERER IPL - WLP940 Mexican Lager Yeast - *Peach | Dank | Resin* | ABV: **6.5%**

DOUBLE IPA - WLP001 California Ale Yeast® - *Underripe Papaya | Resin | Rock Candy* | ABV: **9.1%**

DOUBLE IPA - WLP090 San Diego Super Ale Yeast - *Pineapple | Orange | Floral* | ABV: **9.7%**

BETTER HAZE AHEAD® - WLP066 London Fog Ale Yeast - *Mango | Pineapple | Guava* | ABV: **6.9%**

BETTER HAZE AHEAD® - WLP518 Opshaug Kveik Ale Yeast - *Tropical | Grapefruit | Berry* | ABV: **6.6%**

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

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%**

BROWN ALE - WLP001 California Ale Yeast® - *Caramelized Brown Sugar | Nutty | Winter Fruit* | ABV: **5.4%**

BROWN ALE - WLP037 Yorkshire Square Ale Yeast - *Bruised Apple | Bready | Toffee* | ABV: **5.1%**

SCHWARZBIER - WLP838 Southen German Lager Yeast - *Cacao | Roast | Medium Body* | ABV: **5.2%**

SCHWARZBIER - WLP925 High Pressure Lager Yeast - *Toast | Cacao Powder | Clean* | ABV: **5.2%**

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%**