
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!).

TABBERER IPL

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

HELLES LAGER

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

HANSEN HEFEWEIZEN®

WLP380 Hefeweizen IV Ale Yeast
Banana | Bread Dough | Bubblegum
ABV: **5.0%**

20°C WC IPA

WLP001 California Ale Yeast®
Melon | Candied Lemon | Guava
ABV: **6.8%**

20°C WC IPA

WLP090 San Diego Super Ale Yeast
Kiwi | Strawberry | Red Apple
ABV: **6.8%**

20°C HAZY IPA

WLP091 Best Coast Hazy Ale Yeast Blend
Tropical | Grapefruit | Melon
ABV: **7.2%**

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%**

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 Southern 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®

WLP810 San Francisco Lager Yeast
Caramel | Chocolate | Roast
ABV: **5.9%**

DOUBLE IPA

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