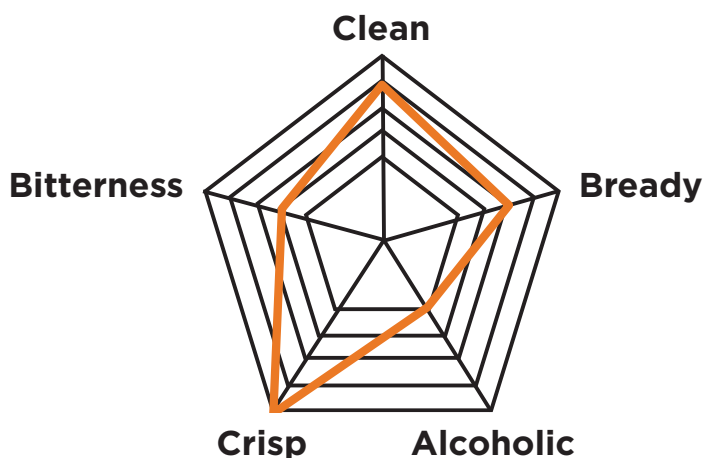


# WLP860 MUNICH LAGER YEAST



From the oldest operating brewery in Munich, White Labs is excited to bring you Premium Active Dry WLP860 Munich Lager Yeast. Carefully cultivated and preserved by brewing monks observing time-honored traditions, this strain is renowned for its clean, crisp fermentation balanced by a distinct malty sweetness.



**STA1 QC Result:** Negative  
**Type:** Core  
**GMO:** No

#### Available as:

Standard Liquid Culture  
Organic Liquid Culture  
Active Dry (gluten-free)

#### R&D:

WLP860 Munich Lager Yeast is a hybrid of *S. cerevisiae* and *S. eubayanus* belonging to the Froberg group, meaning it has roughly 50% of each parent's genome.

**Attenuation:** 68% - 72%

**Flocculation:** Medium

**Alcohol Tolerance:** Medium (5-10%)

#### Recommended Fermentation

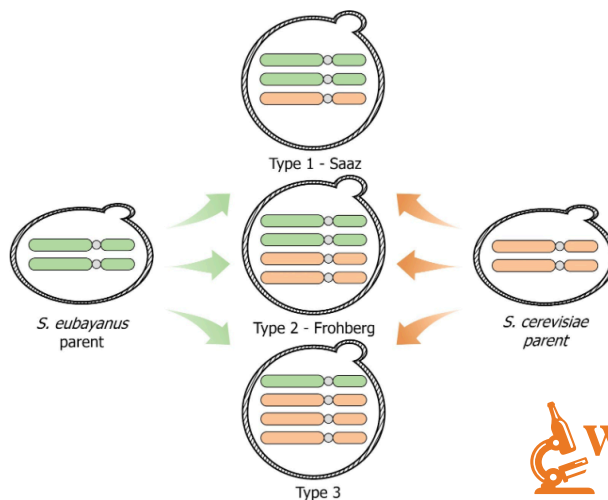
##### Temperature:

48° - 52°F

9° - 11°C

#### Beer Style:

- Amber Lager
- American Lager
- Bock
- Cream Ale
- Dark Lager
- Doppelbock
- Helles
- Marzen
- Pale Lager
- Pilsner
- Rauchbier
- Schwarzbier
- Vienna Lager



**WHITE  
LABS**  
PURE YEAST & FERMENTATION

## WLP860 LIQUID YEAST



PurePitch® Next Generation offers a consistent cell concentration intended to pitch at 7.5 million cells/mL; a commercially recommended pitching rate to ensure a foolproof fermentation.

### AVAILABLE IN

- ▶ **Pro: 1.75L and Nano Bundle**
- ▶ **Homebrew: 70mL**

### USAGE RECOMMENDATIONS

- ▶ **2 Pro Pouch for 5hL**
- ▶ **2 Nano Bundle for 2hL**
- ▶ **2 Homebrew Pouch for 5 gallons (20L)**

### SHELF LIFE AND STORAGE

Always store the yeast at temperatures between 36°F to 40°F (2°C-4°C) and follow the recommended best by dates for optimal performance, 5-7 months from QC clear.

Keep yeast in the refrigerator until needed. Remove yeast at least two hours before pitching, so the slurry can come close to room temperature. To inoculate, sanitize, twist cap, and pitch. An opened pouch, if refrigerated, can be used until its best by date.

**DO NOT FREEZE**

## WLP860 DRY YEAST



The most advanced dry yeast for quality beer. White Labs Dry Yeast offers brewers a convenient and accessible new way to experience WLP860 Munich Lager Yeast.

### AVAILABLE IN

- ▶ **Pro: 500g**
- ▶ **Homebrew: 11g**

### USAGE RECOMMENDATIONS

- ▶ **Pro Pitch Rate: 100-150g/hL**
- ▶ **Homebrew Pitch Rate: 1-1.5g/L**

### SHELF LIFE AND STORAGE

All dry yeast should be stored refrigerated to maintain 36°F to 40°F (2°C-4°C) the appropriate shelf life. Dry yeast can be used up to the expiration date printed on the package, 2 years from production date.

Once a pack is opened, use the yeast as quickly as possible. An opened pack must be stored refrigerated and used within one week. A re-sealed vacuumed and refrigerated pack can be kept until the end of its shelf life.

**DO NOT FREEZE**

