

BROUWLAND



Liquid Yeast WLP840 American Lager - White Labs - PurePitch™

This yeast is used to produce American-style lagers. Dry and clean with a very slight apple fruitiness. Sulphur and diacetyl production is minimal.

Find the perfect White Labs yeast here

Attenuation: 75-80%

Flocculation: Medium

Fermentation temperature: 10°-13°C (50°-55°F)

Content: 40 ml

White Labs - PurePitch™

The industry's first pitchable yeast grown and delivered in the same package. Yeast that has never been exposed to the environment, in its most perfect and natural state. The result of a 5 year journey to create the absolute purest yeast ever.

Average viability of PurePitch® liquid yeast over a period of six months:

Watch the webcast with Chris White, White Labs' founder and CEO.

Art. 050.403.840-PP

<https://www.brouwland.com/en/qr/050.403.840-PP>



ESTD 1995

WHITE LABS

PURE YEAST & FERMENTATION



Specification

Packing dimensions and weight:

Weight	0.3 kg
Length	6.9 cm
Height	19 cm
Width	2 cm
EAN code	812075020872

Brouwland bv
BE 0412.461.618
Korspelsesteenweg 86, 3581 Beverlo - Belgium

Tel. +32 11 40 14 08
Contact www.brouwland.com
Web www.brouwland.com

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Time	Viability
After 1 month	99.21%
After 2 months	98.05%
After 3 months	90.26%
After 4 months	84.28%
After 5 months	79.35%

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