



FERMOLAGER W



Dry active bottom fermenting yeast strain especially selected for fermentation of a wide spectrum of Lager beer styles with neutral, balanced flavour and aromatic profiles.

→ TECHNICAL DESCRIPTION

Lager yeast selected by the Weihenstephan Technical University of Munich for the production of various types of bottom fermenting beers (eg. Pilsner, Helles, Bock, Lager, etc.). Its attenuating capacity is high and it is suitable for the production of Lager beers with a neutral, balanced flavour and aromatic profile. **FERMOLAGER W** is a strongly flocculating yeast able to settle quickly at the end of fermentation.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Yeast strain: *Saccharomyces pastorianus*

Microbiological and physical parameters

Viable Yeasts	> 5 x 10 ⁹	cfu/g
Other Yeasts	< 10 ³	cfu/g
Moulds	< 10	cfu/ml*
Acetic Bacteria*	< 10 ²	cfu/ml*
Lactic bacteria	< 10	cfu/ml*
Coliforms	< 1	cfu/ml*
E.coli	< 10	cfu/g
Staphylococcus aureus	< 10	cfu/g
Salmonella spp*	Absence / 25g	cfu/g

* with inoculation of 100g/hL of yeast

Brewing parameters

Beer styles: all type of Lagers (i.e. Low alcohol to strong Lagers)
 Fermentation kinetics: fast. 3 days at 22°C, 13 days at 12°C for 12°P
 Fermentation temperature range: 10-22°C
 Apparent attenuation: 87%
 Flocculation and sedimentation ability: high
 H₂S production: low
 Higher alcohol balance / ester: 4,8

→ DOSAGE RECOMMENDATION*

80-100 g/hL of 12°P to 20°P cold wort.

→ INSTRUCTIONS FOR USE

Direct:

Pitch the yeast directly in the fermentor at the primary fermentation temperature of your preference as per your beer recipe.

Rehydration:

Dissolve the yeast in sterile water or must at 18-25 ° C in a ratio of 1:10 and let it rest for 20 minutes. Subsequently mix well to obtain the complete suspension of the yeast. Pitch the yeast directly in the fermentor.

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BEER FLAVOUR PROFILE WITH FERMOLAGER W (According to ASBC & DLG) 12°P 12°C

→ INSTRUCTIONS FOR USE

Optional:

Using the same procedure described above add the nutrient **FERMOPLUS® GSH** to improve the vitality of the yeast.

→ ADDITIONAL INFORMATION

Advantages of using dry yeast in the brewhouse

The management of the various yeast strains and the monitoring of propagation represent major issues for breweries. The contamination risks are high, particularly in the propagation phase. That is why the use of active dry yeast strains (ADY) have numerous advantages: reduction of microbiological risk, reduced latency phase, availability of active yeast in less than an hour.

→ STORAGE AND PACKAGING*

Store in the original sealed packaging, away from light, in a dry and odorless place. Store preferably at a temperature <20°C. Do not freeze. Use immediately after opening.

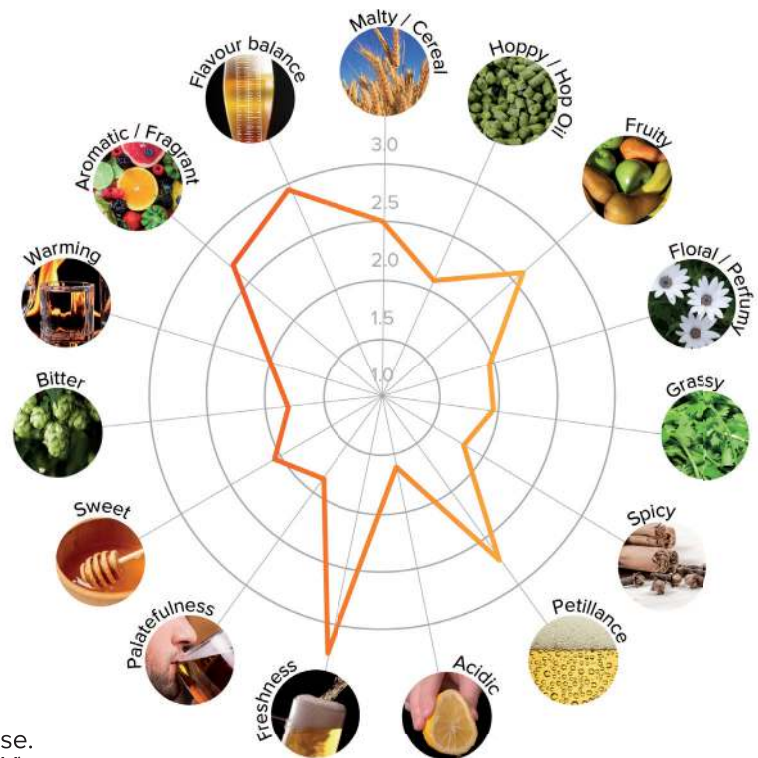
Shelf Life: 36 months.

AVAILABLE FORMATS:

- 500 g net packs in 1 kg boxes (2 packs)
- 500 g net packs in 10 kg boxes (20 packs)
- 100 g net packs in 2 kg boxes (20 packs)

FORMATS AVAILABLE ON OUR E-COMMERCE:

- Single 500 g net pack
- 500 g net packs in 1kg boxes (2 packs)
- 11,5 g sachet
- 1 box containing 20 sachets
- 1 pack containing 5 boxes (100 sachets)



*Please note: The dosage recommendation may vary depending on the processing conditions selected by the brewer. The format is varied depending on the country of p. For exact amounts & formats please contact our technical commercial experts or your branch of reference.