



FERMOLAGER Crisp



Dry active bottom fermenting yeast strain carefully selected for fermentation of lagers with distinctive crisp finish.

→ TECHNICAL DESCRIPTION

Versatile bottom fermenting yeast for production of crisp lagers with remarkable clean character. Originally from Mexico City, this excellent strain allows a harmonious expression of malt & hops notes, while conferring a well-balanced palate with drinkability & dry finish. It efficiently attenuate at low end of lager temperature range. An excellent yeast strain for fermentation of supreme lagers.

→ COMPOSITION AND TECHNICAL CHARACTERISTIC

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*
<i>E.coli</i>	< 10	cfu/g
<i>Staphylococcus aureus</i>	< 10	cfu/g
<i>Salmonella spp</i>	Absence / 25g	cfu/g

*with inoculation of 100g/Hl of yeast.

Brewing parameters

Beer styles: All type of classic & contemporary lagers (i.e. American-, European-, Australasian, Latin American & Tropical styles).

Fermentation Temperature: 10-14°C

Flocculation & sedimentation ability: Medium to high

H₂S Production: Low

STA-1: Negative

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→ DOSAGE RECCOMENDATIONS*

80-100 g/hL of cold wort at 10-14°C.

→ INSTRUCTION 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 wort 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.

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.

500g net packs in cartons containing 1 kg.

** Recommended dosage may vary depending on the processing conditions selected by the brewer.*

*** The format is varied depending on the country of provenance. For exact amounts & formats please contact our technical commercial experts or your branch of reference.*