



FERMOLAGER W



Dry active bottom fermenting yeast strain especially selected for fermentation of a wide spectrum of Lager beer styles.

→ TECHNICAL DESCRIPTION

Bottom fermentation yeast selected by the Weihenstephan Technical University of Munich for the production of various types of bottom fermentation beers (eg. Pilsner, Hell, Bock, Schwarz, etc.). Its attenuating capacity is high and it is suitable for the production of Lager beers with a neutral and balanced 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: 78-82%
 Flocculation and sedimentation ability: high
 H₂S production: low
 Higher alcohol balance / ester: 4,8

→ DOSAGE RECOMMENDATION*

80-100 g/hL of cold wort at 10-16°C.

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

→ 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 10-16°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.

→ 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

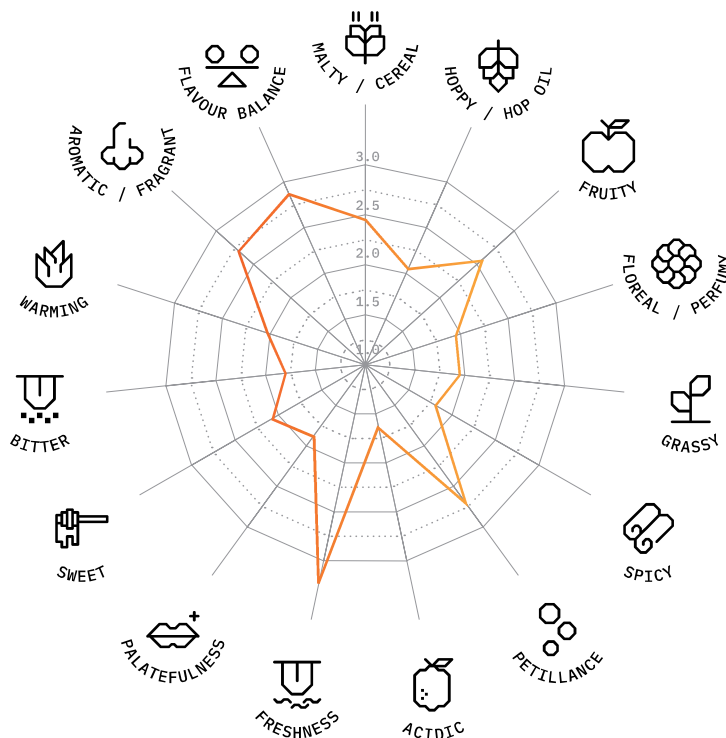
The management of the various yeast strains and the monitoring of propagation represent major issues for breweries. The contamination risks are high, particularly in the propagation phase. That is why the use of active dry yeast strains (ADY) have numerous advantages: reduction of microbiological risk,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

500 g net packs in cartons containing 1 kg
500 g net packs in cartons containing 10 kg
100 g net packs in cartons containing 2 kg



*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.