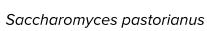
Fermolager Berlin

Powder







Bottom fermenting yeast originally from a German university in Berlin specialized for the production of Pils, or other Pale and dark Lager beers. Its attenuation capacity is high and is suitable for the production of Lager beers rich in esters with fruity elegant character.



Beer styles	all type of Lagers (i.e. Low alcohol to strong Lagers)
	and California Common
Fast 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 & sedimentation ability	very high

Dosage recommendation	80-100 g/hL of 12°P to 18°P cold wort
Viability	> 1 x 10 ¹⁰ cfu/g
Formats	500 g packs in boxes of 1 or 10 kg
Storage	store preferably at a temperature <20°C

BEER FLAVOUR PROFILE WITH FERMOLAGER BERLIN

reference.

