

BOTTOM FERMENTING YEASTS

Fermolager W

Powder

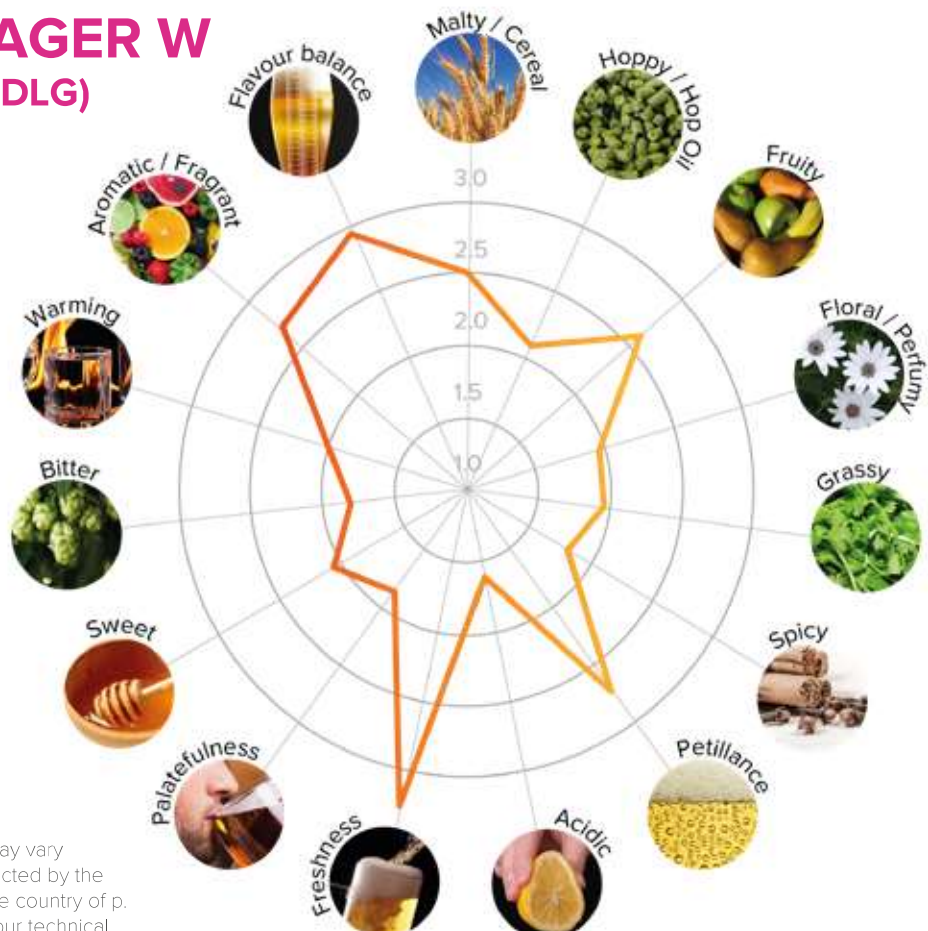


Saccharomyces pastorianus

Selected active dry yeast for lager beers. This yeast provides a very well-balanced aromas and clean taste to lager beers derived from appropriate fermentation esters and higher alcohols harmonized with malt and hops, leaving space for the beer flavour characteristics sought by the brewer. Characterized by its rapid reduction of diacetyl.

Beer styles	all type of Lagers (i.e. Low alcohol to strong Lagers)
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	high
Dosage recommendation	80-100 g/hL of 12°P to 20°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 W (According to ASBC & DLG) 12°P 12°C



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.