BERLIN LAGER SPEC SHEET

TECHNICAL DESCRIPTION

Active Lager Berlin is a yeast for bottom fermentation, specially selected for the production of Pils or Lager type beers. The origin is German University in Berlin. The sedimentation capacity is high and characteristic for the production of a lager rich in esters with fruity characters. Attenuation degree: approximately 80-85%.

COMPOSITION AND TECHNICAL CHARACTERISTICS

Yeast (Saccharomyces Cerevisiae)
Dry matter: 95%
Live yeast cells: >1x109/g
Wild yeast: Abs
Total Bacteria: <3/mL*
Lacto Bacteria: <1/mL*
*when dry yeast is pitched at 100 g/hL i.e. >6x106 viable cells/mL.

GMO FREE

DOSAGE

Rehydration agent depending on fermentation temperature. The lower the temperature, the higher the recommended dosage in g/hL. This ranges from 53-59°F up to 80-100 g/hL, at low temperatures 50-53°F up to 150 g/hL.

INSTRUCTIONS FOR USE

Mix the yeast into sterile wort or water at a ratio of 1:10 to 20 by weight for approx. 30 min. to obtain a creamy mixture. Agitate gently at a temperature of approx. 64-68°F. Dose the creamy slurry directly into the fermentation tank, if possible using a continuous dosing system. It is also possible to dose the yeast directly into the vessel evenly on the surface of the wort at the beginning of transfer from the whirlpool, thus creating a mixture with the wort.

Temperature: standard temperature 50-59°F. It is also possible to vary the temperature during fermentation, esters at lower temperatures, diacetyl at higher 57°F temperatures. Fermentation temperature plays a crucial role in the flavour profile of finished beer.

STORAGE AND PACKAGING

Store in the original sealed packaging, away from light, in a dry and odorless place. Store preferably at a temperature <68°F. Do not freeze. Best before the date on the packaging. Use immediately after opening.