



## MUNICH LAGER SPEC SHEET

### TECHNICAL DESCRIPTION

Munich Lager, originated from German University, has been selected for bottom fermentation to produce pils or lager beer. Munich Lager offers a fine equilibrium of fruity and floral aromas through a production of appropriate esters and a fast diacetyl reduction.

### COMPOSITION AND TECHNICAL CHARACTERISTICS

#### Physical and microbiological parameters

Dry substance (%): 95 (+/-1)

Living cells (ufc/g): >7x10<sup>9</sup>

Wild yeast (u/mL): <1

Acetic acid bacterium (u/mL): <1

Lactic acid bacterium (u/mL): <1

E.coli (ufc/g): 0

#### Aromatic profile (ppm)

Acetaldehyde 0

Ethylacetate 65

Isobutylacetate 0,16

Isobutanol 23

Isoamylacetate 2,8

Isoamyl alcohol 123

Ethylcaproate 0,12

Ethylcaprylate 0,11



### DOSAGE

Dosage for wort of 12°P to 16°P: 80 to 100 g/hL. Fermentation temperature: 53°F to 64°F.

### INSTRUCTIONS FOR USE

Hydration - add 10 to 20 times its weight in sterile water, ideally between 64°F and 68°F. Ideally, stir gently for 20 to 30 minutes.

### ADDITIONAL INFORMATION

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 risks, low fermentation latency, availability after 1/2 hour of rehydration.

### STORAGE AND PACKAGING

Ideal storage: between 39°F and 50°F in a dry environment.

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