



BrewMasters Pilsner Style Yeast

Active dried brewing yeast
for bottom fermentation and
Classic Pilsner Style beers

Product Description

BrewMasters Pilsner Style Yeast is a dry selected yeast of the species *Saccharomyces cerevisiae*. When selecting this bottom fermenting yeast, special importance was attached to optimal attenuation properties. The yeast strain is propagated in pure culture, washed and carefully dried.

Admitted according to laws and regulations presently valid in the EU. Purity and quality are proved by specialized laboratories.

Product and Effect

Due to the high viable cell count, extract is reduced as quickly as possible and a high final fermentation degree is obtained. The formation of undesirable fermentation by-products is prevented.

Recommended fermentation temperature: 10 - 16 °C.

Dosage

For pitching apply 50 - 100 g yeast per hL wort at a fermentation temperature of 9 - 15 °C, for fermentation temperatures < 9 °C, a dosage of 150 - 200 g/hL is recommended.

Application

Prior to pitching, rehydrate the dry yeast into yeast cream in a vessel under stirring. Sprinkle the dry yeast in 10 times its own weight of wort or a sugar based liquid at 23 °C ± 3 °C. Once the expected weight of dry yeast is reconstituted into cream by this method (which takes about 15 to 30 minutes), maintain gentle stirring for another 30 minutes. Then pitch the resulting cream into the original wort batch. Alternatively, pitch the dry yeast directly into the fermentation vessel provided, wort temperature exceeds 20 °C. Progressively sprinkle the dry yeast into the wort ensuring the yeast entirely covers the surface of wort available in order to avoid lumps. Allow to stand for 30 minutes, then mix the wort, e. g. using aeration, very important for future fermentation.

Fermentation degree

With the BrewMasters Pilsner Style Yeast, Pilsner style beers with a medium to high fermentation degree (75 – 78 %) can be produced.

Storage

Packed under protective gas. Store in a cool and dry place (< 10 °C). Take care that packaging's are tightly closed. Opened packaging's must be sealed and stored at 4 °C and used within 2 months of opening, to ensure the highest activity and viability of the yeast. Do not use soft or damaged packaging's.

Produced by Erbslöh Geisenheim AG