



# BrewMasters Lager yeast

Active dried brewing yeast for bottom fermented beer (Lager type)

## Product description

BrewMasters Lager yeast is an active dry beer yeast strain of the species *Saccharomyces cerevisiae*. It is strong in fermentation and agglomeration and has a broad temperature range of application. Furthermore, the yeast is capable to recover fast diacetyl. Admitted according to laws and regulations presently valid in the EU. Purity and quality are proved by specialized laboratories. Due to the high viable cell count, extract is reduced as quickly as possible and a high final fermentation degree is obtained. Undesirable fermentation by-products are not formed. The temperature range for fermentation is from 8 °C to 22 °C. National Regulations have to be checked by the user.

### Fermentation degree and specials

With the BrewMasters Lager yeast it is possible, to produce two different lager style beers.

With a fermentation temperature of 9 - 17 °C (48,2 - 62,6 °F) the fermentation degree is around 73 - 75 %, this gives more “full bodied” lager beer.

When the fermentation temperature is between 18 - 22 °C (64,4 - 71,6 °F) than the BrewMasters Lager yeast reach a fermentation degree of 81 - 82 %, without high ester profile.

|                                       |                   |
|---------------------------------------|-------------------|
| Recommended fermentation temperature: | 9 - 16 °C         |
| Fermentation degree (9 - 17 °C):      | low (73 - 75 %)   |
| Fermentation degree (18 - 22 °C):     | high (81 - 82 %)  |
| Flocculation:                         | very high         |
| Ester profile:                        | low               |
| Alcohol tolerance (Vol.-%):           | up to 9           |
| Fermentation kinetics:                | fast (3 - 4 days) |
| Diacetyl production:                  | low               |

## Dosage

80 g/hL to 120 g/hL for pitching at 12 °C - 22 °C. Increase the dosage for pitching for temperatures below 12 °C, up to 200 to 300 g/hL at 9 °C.

### Application – rehydration instructions

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 sugar 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, and then mix the wort and aerate the wort, very important for the future fermentation.

## Storage

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



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