

Y-LAG01

CLASSIC GERMAN-STYLE LAGER YEAST

Yeast Strain Description

A classic Weihenstephan bottom-fermenting beer yeast. At cool temperatures it exhibits a short lag phase with strong, steady kinetics, producing a very clean, crisp and dry beer, suitable for making a diverse range of European and American lager styles, Baltic Porters, California Common, and Schwarzbier.

Technical Characteristics

Yeast Classification	<i>Saccharomyces pastorianus</i>
Temperature Tolerance	10-20°C
Apparent attenuation	78-85%
Alcohol Tolerance	Approx. 10% ABV
POF Phenotype	Negative
Diastaticus	Negative
Flocculation	High
Viable Yeast Cells	$\geq 6.0 \times 10^9$ cfu/g
Total Bacteria	$\leq 2.0 \times 10^4$ cfu/g
Wild Yeast	$\leq 2.0 \times 10^3$ cfu/g
Moulds	≤ 100 cfu/g
Coliforms	≤ 50 cfu/g
Salmonella	Absent in 25 g
Staphylococcus	Absent in 25 g
Escherichia coli	Absent in 1 g
Lead	≤ 2.0 mg/kg
Arsenic	≤ 3.0 mg/kg

Dosage & Application

The optimum pitch rate for this strain is between 1.0 - 2.0 g/L, but higher rates may be required if using under difficult fermentation conditions and/or with very high gravity wort.

To rehydrate the yeast, rehydrate in 10 times its weight of clean boiled water at 25-30°C. Do not exceed 30 minutes of rehydration as times above this can be detrimental to yeast viability. When pitching yeast into wort, the temperature difference between rehydration and wort should not be over 10°C.

This strain can ferment within the range 10-20°C but best results are achieved when a temperature between 10°C and 15°C is maintained.

Packaging

500 g and 10 kg vacuum pack.

Safety

This material is non-hazardous when used as directed.

Storage

Store in original, vacuum sealed packaging under refrigerated conditions <10°C / 50°F and use entire pack once opened to ensure optimum yeast health and viability.