



CROWN LAGER YEAST

BERLIN STYLE

BOTTOM FERMENTED DRY LAGER YEAST



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Technical description

This yeast strain originates from the university of Berlin, Germany. It is one of the most popular strains used for production of Lager and Pils type beers (bottom fermented). This strain gives an estery, fruity flavour and aroma. The sedimentation properties are very good.

The formation of total alcohol is very low. The attenuation degree is 80-85 %. The alcohol tolerance up to 9-11 %.

Recommended propagation/rehydration: add the yeast in sterile water at a ratio of 1:10. Alternatively, use boiled and sterile wort. Recommended temperature is 22°C-25°C.

Steer and mix gently and let it rest for 30 minutes. Then pitch the yeast cream solution into the fermentation vessel. It is possible to pitch the yeast directly into the fermentation vessel at the initial fermentation temperature and ensure that the yeast covers the entire surface of the wort.

Ingredients: Yeast {Saccharomyces Cerevisiae}, emulsifier E491

Typical analysis/specification:

Dry matter: 94-97 %

Living cells: $>0,65 \times 10^{10} \text{g}^{-1}$

Lactic acid bacteria: $<10^3 \text{ CFU/g}$

Non-saccharomyces yeast: $<10^3 \text{ CFU/g}$

Mould: $<10^2 \text{ CFU/g}$



Produced free of GMO



Fermentation temperature: recommended standard temperature is 11 -14°C.



Dosing rate: 60-100 g/hl depending on the temperature of fermentation and final ABV.



Storage: store dry, if possible, at maximum 10°C.



Shelf life: 36 months from the date of production.



Packaging: 500 g vacuum sachets in 10 kg cartons, 11,5 g gas packed sachets can be produced on demand.



Produced in the EU



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