

02 Lager

A *Saccharomyces pastorianus* strain selected from the Lallemant Yeast Culture Collection for authentic lager flavors and consistent performance for brewing traditional lager beer styles.



TYPICAL ANALYSIS

Percent solids 93% - 97%

Living Yeast Cells $\geq 1 \times 10^9$ per gram of dry yeast

Wild Yeast < 1 per 10^6 yeast cells (Lysine)

Bacteria < 1 per 10^4 yeast cells



BREWING PROPERTIES

Vigorous fermentation that can be completed in **9 days at 12°C**. This strain has been confirmed to be STA negative by qPCR.



USAGE

Adjust the pitching rate according to the beer style, original gravity of the wort and temperature of fermentation. For Essential® Lager, a pitching rate between 100 and 200 grams per 100 liters of wort is recommended for most fermentations.



PITCHING

DIRECT PITCH

Dry pitching is the preferred method of inoculating wort. This method is simpler than rehydration and will give more consistent fermentation performance and reduce the risk of contamination. Simply sprinkle the yeast evenly on the surface of the wort in the fermenter as it is being filled. The motion of the wort filling the fermenter will aid in mixing the yeast into the wort.

For Essential® Lager, there are no significant differences in fermentation performance when dry pitching compared to rehydration.

REHYDRATION

Rehydration of yeast prior to pitching should be used only when equipment does not easily facilitate dry pitching. Significant deviations from rehydration protocols can result in longer fermentations, underattenuation and increased risk of contamination. Rehydration procedures can be found on our website.

Measure the yeast by weight within the recommended pitch rate range. Pitch rate calculators optimized for liquid yeast may result in significant overpitching.



QUICK FACTS

AROMA

Neutral

ATTENUATION

High

FERMENTATION RANGE

10 - 15°C (50 - 59°F)

FLOCCULATION

High

ALCOHOL TOLERANCE

10% ABV

PITCHING RATE

100 - 200g/hL



STORAGE

Essential® Lager should be stored dry below 4°C (39°F).

Dry yeast will rapidly lose activity after exposure to air. Do not use 500g packs that have lost vacuum. Opened packs must be re-closed, stored in dry conditions below 4°C, and used within 3 days.

Do not use yeast after expiry date printed on the pack.



FOR MORE INFORMATION

Contact your local distributor www.lallemantbrewing.com/en/global/contact-us/global-distributors

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