



Beer

BEERFERM LATTIC

YEASTS

General features

Beerferm Lattic is a yeast strain belonging to the genus *Kluyveromyces thermotolerans*. The following are some key aspects related to Beerferm Lattic:

- Yeast strain: Beerferm Lattic belongs to the *Kluyveromyces thermotolerans* yeast strain, known for its resistance to heat and allowing fermentation at higher temperatures than many *Saccharomyces cerevisiae*.
- Fresh flavors: Beerferm Lattic is selected to impart fresh flavor to the beer. This can add depth and complexity to the beer's flavor profile, providing unique aroma and taste characteristics.
- Lactic acid production: one of the distinguishing characteristics of Beerferm Lattic is its ability to produce lactic acid during fermentation.
- Suitable for sour beers: Beerferm Lattic is recommended for the production of sour beers. The yeast's internal production of lactic acid eliminates the need to add external lactic acid during the brewing process.
- Controlled acidification process: the ability of Beerferm Lattic to produce lactic acid offers brewers the ability to conduct controlled acidification processes. This is particularly useful for achieving beers with the right balance of acidity without having to resort to the addition of external acids.

Beerferm Lattic is suitable for beers that require a sour note, such as Berliner Weisse.

Technical features

- Fermentation temperature: 10 - 30°C.
- Alcohol tolerance: 10% alc./vol so yeast run occurs from 8% alc.
- High nitrogen consumption (Beerstart 20 g/hl).

Composition

Kluyveromyces thermotolerans

Dosage

From 80 to 100 g/hl.

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How to use

First, rehydrate Beerferm Lattic in water (5 degrees brix by adding 1/3 must or sugars) at a temperature between 30 and 35 °C. Wait for about 10 minutes and shake the solution. After about 15 minutes inoculate, taking care that the temperature difference between the must and the yeast suspension is no more than 10 °C.

Packaging and storage

0.500 kg vacuum bag.

Store the product cool and dry, preferably at a temperature of 10°C.

Rev. 02/11.2023