



Beer

BEERFERM LAGER

YEASTS

General features

Beerferm Lager is a yeast specifically selected for the production of lager beers, such as pilsner, vienna lager or munich dunkel.

Beerferm lager has a short lag phase and excellent flocculation and gives the beer a large, structured foam and complex aromas.

Beer brewed with Beerferm Lager is clean, crisp and dry.

Technical features

- Fermentation temperatures: 10-20 °C
- Nutrient requirements: medium
- Fermentation speed: medium
- Alcohol tolerance: 10% (v/v)
- High flocculence
- Attenuation 80-85%
- Diastaticus: Negative

Composition

Saccharomyces pastorianus

Dosage

80 to 150 g/hl, increasing yeast dosage under difficult fermentation conditions and high gravity.

How to use

Follow rehydration protocol.

Packaging and storage

0.500 kg vacuum-sealed bag.

Store in a cool, dry place.

In case of opened package, it is recommended to store in the refrigerator.

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