



DOSAGE

10-14* 80-120 g/HL

PROPAGATION

- For quality control, we recommend direct pitching to the wort inside the fermentation vessel.
- Aeration and nutrient addition is recommended but may not be necessarily needed on Gen 0.

LOT NO

STORAGE <10* in dry conditions

EXPIRE DATE

INGREDIENTS

Active dry yeast (ADY) (*Saccharomyces cerevisiae*), rehydration agent E491
ONLY FOR PROFESSIONAL USE/BREWERY USE

Einstein Dried Yeast

Description

It is a dried version of a German Lager yeast that has it characterized by a clean profile, low ester formation during fermentation and medium sulphur production. A good bottom fermenting yeast strain for cold fermentation A great choice for all lager styles.

Technical Data

Oxygenation and/or rehydration may not be needed for generation 0 but may be beneficial. It is recommended to have a pitch rate of at least 100g per hl of wort for a standard gravity brew (1.045). Pitch rate is between 100-150g/hl of wort. Intended Fermentation Temperature: 9-16 degrees.

Specification

Strain: *Saccharomyces pastorianus*
 Live Cells: >1,0E+9 CFU per gram
 ABV Tolerance: 12%
 Nitrogen Demand: Low

Weight	0.5 kg
Industry	Beer
Yeast	Dried yeast
Beer Styles	German Lagers
Flocculation	Low
Temperature	9-16°C
Comparative Strains	German Lager Yeast, 34-70, Weihenstephaner
Attenuation	76-80%
ABV Tolerance	12%
Weight	1 (500 g), 40 (40x500g)