

Product Specification FERMOLAGER CRISP

FERMOLAGER CRISP

A versatile bottom-fermenting yeast that gives the beer a fresh "crisp" note, i.e. a clean and elegant character. Originating from Mexico City, this yeast brings out the aromas of malt and hops and ensures a balanced taste and exceptional drinkability thanks to its dry finish. It enables high fermentation even at lower temperatures than those traditionally used for the fermentation of lager beers.

Aroma and taste characteristics:

Brews perfectly crisp, clean and well-balanced lager style beers with a dry finish and a high drinkability factor. The yeast ferments efficiently resulting in little to no residual sugars in the beer giving a crisp, dry finish and a clean aftertaste. It is the perfect yeast for lager brewing aficionados.

Properties: Allergen-free, GMO free

Brewery properties

Parameter	Minimum	Maximum	Unit
Apparent attenuation	75	85	%
Fermentation temperature (°C)	10	13	°C
Fermentation temperature (°F)	50	55	°F
Flocculation	High		
Alcohol tolerance	10		% ABV
Total esters	Low		
H2S (sulphur notes)	Low		
POF (phenolic notes)	Negative		
STA-1	Negative		

Pitching Rate / Dosage

Pitch directly into the wort in the fermenter, at pitch rate of:

75 - 100g/hl of cool wort at 10-13°C / 50-55°F

The pitch rate is dependent on the brewing process conditions and will affect the fermentation performance and the final taste profile of the beer.

High gravity, high adjunct or high acidity fermentations may require higher pitching rates and the addition of yeast nutrients.

Yeast strain

Saccharomyces pastorianus

Origin

Mexiko

Beer styles

A yeast perfect for American- and European-style lagers as well as the light lager styles of Asia and Australia; and the latest innovative India Pale Lager. Suitable for adjunct based lagers, and rice lagers.

Shipping units

Available in 500g net foil packs containing 1kg.

Available in 500g net foil packs containing 10kg.

Shelf life

Shelf life is 36 months from production date.

Do not use after the expiry date shown on the pack.

Food safety

This product is GMO free.

This product is allergen-free.

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Note

If possible, store in vacuum-sealed packaging, dry and odor-free at 4°C / 40°F.

Avoid contact with air. Do not freeze.

Once the packaging has been opened, the yeast should be used immediately.

AEB Brewing Yeast are tested to a high and rigorous standard and are only released to the market when all quality, safety and reliability parameters are met.

Microbiological properties

Yeast Viability	> 0,5 x 10 ¹⁰	cfu/g
Other yeasts	10 ³	cfu/ml*
Moulds	1	cfu/ml*
Acetic bacteria	1	cfu/ml*
Lactic Bacteria	1	cfu/ml*
Coliforms	1	cfu/ml*
Escherichia coli	10	cfu/g
Staphylococcus aureus	10	cfu/g
Salmonella spp	Absent / 25g	cfu/g

* inoculation of 100 g/hl yeast

Use

It is generally recommended that active dry yeast is pitched directly into the wort without prior rehydration. If direct pitching is not feasible the yeast can be hydrated and pitched in liquid form. To rehydrate dissolve the dry yeast in sterile water or in wort at 10-13°C / 50-55°F at a ratio of 1:10. Stir gently and leave for approximately 20 minutes. Gently stir again and add to the cooled wort in the fermenter. To avoid yeast stress, ensure temperature fluctuations are minimal.

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Dirk Schneider

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