



Product Specification FERMOLAGER Munich Heritage

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Active dry yeast for the production of bottom-fermented beer. A wide range of traditional German lagers, including but not limited to: Munich Helles, German Pils, Märzen, Dunkles, Bock, Doppelbock and a wide selection of European lagers, Bohemian Pilseners, Scandinavian and Viennese lagers. FERMOLAGER Munich Heritage is a very versatile lager yeast strain that is perfect as a base yeast.

Aroma and taste characteristics:

FERMOLAGER Munich Heritage provides a clean, smooth mouthfeel and balanced malt body. With a low diacetyl, ester and sulphur content, it ideally emphasizes the character of noble hop varieties.

Properties: GMO free, Allergen-free

Brewery properties

Parameter	Minimum	Maximum	Unit
Apparent attenuation	78	80	%
Fermentation temperature (°C)	10	14	°C
Fermentation temperature (°F)	50	57	°F
Flocculation	Medium	High	
Alcohol tolerance	9	10	%
Total esters	Low		
H2S (sulphur notes)	Low		
POF (phenolic notes)			
STA-1	Negative		

Pitching Rate / Dosage

Pitch directly into the wort in the fermenter at a pitching rate of: 75 - 100g/hl cold wort at 10-14°C / 50-57°F. The pitching rate depends on the conditions of the brewing process and influences the fermentation performance and the final flavor profile of the beer. Fermentations with high original gravity, high raw fruit content or high acidity may require higher pitching rates and the addition of yeast nutrients.

Yeast strain

Saccharomyces pastorianus

Origin

Deutschland

Beer styles

Ideal for traditional German and European lagers such as Helles, Pils, Märzen, Bock or Vienna Lager.

Shipping units

Available in 500g net foil packs containing 1kg. Alternative formats may be available on request from customer service.

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

An unopened, vacuum-sealed package can be stored at room temperature (20 °C / 68 °F) under dry, odorless conditions. Storage in a cold room (4°C / 41°F) is possible. Do not freeze. Limit contact with the air. After opening the pack, the yeast should be used immediately. The shelf life is 36 months from the date of manufacture. Do not use after the expiry date stated on the packaging. expiry date on the packaging.

Microbiological properties

Yeast Viability	> 0,5 x 10 ⁹	cfu/g
Other yeasts	10 ³	cfu/g
Moulds	10	cfu/ml*
Acetic bacteria	10 ²	cfu/ml*
Lactic Bacteria	10	cfu/ml*
Coliforms	1	cfu/g
Escherichia coli	10	cfu/g
Staphylococcus aureus	10	cfu/g
Salmonella spp	Absent/25g	

* inoculation of 100 g/hl yeast

Use

It is generally recommended to add the active dry yeast directly to the wort without prior rehydration. If direct preparation is not possible, the yeast can be hydrated and used in liquid form. To rehydrate, dissolve the dry yeast in sterile water or in wort at 18-25°C/ 64-77°F in a ratio of 1:10. Stir carefully and leave to stand for about 20 minutes. Stir again carefully and add to the cooled wort in the fermentation tank. To avoid yeast stress, temperature fluctuations should be kept to a minimum.

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Dirk Schneider

Head of Quality Management