BESTMALZ
FOR THE BEST TASTE

Product Specification FERMOLAGER BERLIN

FERMOLAGER BERLIN

Fermolager Berlin is a bottom-fermenting yeast strain specially selected for the production of pilsner or lager beers. The origin is a German university in Berlin. The sedimentation capacity is high and characteristic for the production of lager beers rich in esters with a fruity character.

Aroma and taste characteristics:

Delivers rich fruity, spicy esters on aroma and taste. Enhances light malt characters while giving an aromatic freshness that nicely balance with the high ABV of strong lagers.

Properties: Allergenfrei, Frei von GVO

Brewery properties

Parameter	Minimum	Maximum	Unit
Apparent attenuation	75	85	%
Fermentation temperature (°C)	10	14	°C
Fermentation temperature (°F)	50	57	°F
Flocculation	High		
Alcohol tolerance	11		% ABV
Total esters	Medium		
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 10-14°C / 50-57°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
Germany

Beer styles
A highly versatile yeast for brewing a wide range of lager beer styles, in particular lagers of Northern Germany, including Pils, Helles, Schwarz, and Dark Lager. Also suitable for strong lagers such as Bock and Doppelbock.

Shipping units

25-kg/55-lb bag, 50-kg/110-lb bag, BigBag, bulk

Shelf life

Under dry (< 35 RH %) clean storage conditions, within a temperature range of < 20° C (68° F), our products have a minimum shelf life of 24 months.

Food safety
This product is GMO free.
This product is allergen-free

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Note

All raw materials are being tested for traces of pesticides, mycotoxins, heavy metals and meet the requirements of VO (EG) 165/2010 and 396/2005.

All BEST brewing malts are being tested regularly for N-Nitrosodimethylamine (NDMA). Their nitrosamine content is below the permitted technical guideline value.

All BESTMALZ products are in compliance with VO (EG) Nr. 1829/2003, 1830/2003, 49/2000, 18/2001 and 50/2000, they are not radiated and do not contain any genetically modified raw materials, ingredients or additives.

All BESTMALZ products and packing materials are manufactured in strict conformity with DIN EN ISO 9001:2015 and HACCP (Hazard Analysis and Critical Control Points) food safety management system.

All BESTMALZ products comply with the German Beer Purity Law (Reinheitsgebot).

All BESTMALZ products are fully traceable according to the guideline EC/178/2002 from barley cultivation up to malt delivery.

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 room temperature 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.

Heidelberg, November 2024

BESTMALZ-QUALITÄT 18 99 GEPRÜFT FOR THE BEST BEER

Dirk Schneider
Head of Quality Management