BEERFERM LAGER

YEASTS

Beer

General features

Beerferm Lager is a selected *Saccharomyces pastorianus* strain widely used for bottom fermentation, characterized by a short lag phase and a robust, stable fermentation kinetics. The resulting beer has a balanced, slightly floral bouquet that enhances the characteristics of the malt and hops used. Beerferm Lager is suitable for styles such as Pilsner, Vienna Lager, and Munich Dunkel.

- Clean profile with slightly floral and balanced notes
- Ideal for Pilsner, Vienna Lager, and Munich Dunkel
- Stable low-temperature fermentation with good kinetics

Technical features

- Fermentation temperature: 10–22 °C
- Attenuation: 80–85%
- Alcohol tolerance: ≤ 10% vol.
- POF phenotype: negative
- Diastatic character: negative
- Flocculation: high
- Fermentation kinetics: medium-high

Composition

Saccharomyces cerevisiae

Dosage

80–150 g/hL, with the possibility of increasing the dosage in case of difficult fermentations or critical operating conditions.

How to use

Direct pitching: distribute the yeast directly onto the surface of the wort at approximately 25 °C, ensuring even coverage to avoid clump formation.

Rehydration

1. Add the yeast to lukewarm water or wort (25–30 °C) in a 1:10 ratio.
2. Stir gently and let stand for 15 minutes.
3. Inoculate into the main batch, ensuring that the temperature difference between the wort and the yeast suspension does not exceed 10 °C.

Packaging and storage

0.500 kg vacuum-packed bag.
Store in a cool, dry place.
Once opened, refrigeration is recommended.

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