



# FERMOLAGER W

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Dry lager yeast strain especially selected for fermentation of Lager and Pils type beers  
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## → TECHNICAL DESCRIPTION

**Fermolager W**, originated from German university, has been selected for bottom fermentation to produce Pils or Lager beer. **Fermolager W** offers a fine equilibrium of fruity and floral aromas through a production of appropriate esters and a fast diacetyl reduction.

## → COMPOSITION AND TECHNICAL CHARACTERISTICS

### Physical and microbiological parameters

Dry substance (%):	95 (+/-1)
Living cells (ufc/g):	> 7x10 <sup>9</sup>
Wild yeast (u/mL):	< 1
Acetic acid bacterium (u/mL):	< 1
Lactic acid bacterium (u/mL):	< 1
<i>E.coli</i> (ufc/g):	0

The AEB laboratories are equipped with bio fermenters to analyze all the strains and product batches.

## → DOSAGE

Dosage for wort of 12 °P to 16 °P: 80 to 100 g/hL.  
Fermentation temperature: 12°C to 18°C.

## → INSTRUCTIONS FOR USE

### Hydration

Add 10 to 20 times its weight in sterile water, ideally between 18°C and 20 °C. Ideally, stir gently for 20 to 30 minutes.

Optionally, **Fermoplus GSH** can be added as a nutrient to optimize the viability. Reactivator 60/B is also recommended to reach the best rehydration conditions.

## → ADDITIONAL INFORMATION

### Advantages of using dry yeast in the brewhouse

The management of the various yeast strains and the monitoring of propagation represent major issues for breweries. The contamination risks are high, particularly in the propagation phase. That is why the use of active dry yeast strains (ADY) have numerous advantages: reduction of microbiological risks, low fermentation latency, availability after ½ hour of rehydration.

## → STORAGE AND PACKAGING

Store in the original sealed packaging, away from light, in a dry and odorless place. Store preferably at a temperature <20°C. Do not freeze. Best before the date on the packaging. Use immediately after opening.

500 g net packs in cartons containing 1 kg.  
500 g net packs in cartons containing 10 kg.

