



## H53 - Continental Lager Yeast

This dry brewing yeast is well suited for the fermentation of full-bodied continental and Bohemian lagers and Pilseners with some subtly fruity and floral highlights. It respects malt and hop characters and produces clean, crisp and clear beers. Can also be used to ferment traditional American styles at ale temperatures.

Technical specifications:

- Strain: *S. Pastorianus*
- Average apparent attenuation<sup>\*)</sup>: high to very high - 82-87%
- Flocculation: high
- Alcohol tolerance<sup>\*\*)</sup>: 8% V/V
- Fruity esters<sup>\*\*\*)</sup>: low
- Spicy phenols: none (POF-)
- Fermentation temperature: 7-15°C for lagers (optimum flavour balance: 10-14°C); up to 22°C for traditional American ales. Fermentation temperature has a significant impact on the flavour and character of the beer. A diacetyl rest is recommended.
- Dosage: dependent on temperature. Pitch 50 - 80 gr / hl for traditional ales fermented at ale temperatures; 80 - 150 gr / hl for lagers. Increase to 200 - 250 gr / hl for fermentations below 12°C and to 350gr/hl for fermentations below 9°C.
- Flavour profile: clean, crisp, low sulphur, restrained fruity notes.
- Styles: full-bodied continental and Bohemian lagers and Pilseners, Bock, Schwarzbier, Märzen, Dunkel, Oktoberfest, and (at ale temperatures) various traditional American styles such as Steam Beer, California Common, Kentucky Common and Cream Ales.

<sup>\*)</sup> Actual attenuation will depend on wort composition and fermentability.

<sup>\*\*)</sup> Note that alcohol tolerance is not a sharply defined limit and depends on pitching rate and yeast health.

<sup>\*\*\*)</sup> Actual ester profile will depend dramatically on fermentation temperature, pitching rate and dissolved oxygen.

Pre-hydrating the yeast in sterile water at room temperature is recommended for starting gravities over 1.050.

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