



H58 - German Lager / Pilsener Yeast

This strain of dried yeast, originating from the Weihenstephan Research Institute, is widely used in the production of clean, crisp lager and Pilsener styles that allow for clearly defined hop and malt accents. Low in sulphur and diacetyl, this versatile yeast is suitable for most mainstream lager and Pilsener styles, from German and American lagers to Bocks and Schwarzbier.

Technical specifications:

- Strain: *S. Pastorianus*
- Average apparent attenuation^{*)}: high to very high - 82-87%
- Flocculation: high
- Alcohol tolerance^{**)}: 8% V/V
- Fruity esters^{***)}: neutral to 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, very low sulphur, neutral to low fruity notes, low diacetyl.
- Styles: German lager and Pilsener styles, Bock, Schwarzbier, Märzen, Dunkel, Oktoberfest, Munich lagers, Vienna lagers and similar beer styles that call for a neutral yeast character.

^{*)} Actual attenuation will depend on wort composition and fermentability.

^{**)} Note that alcohol tolerance is not a sharply defined limit and depends on pitching rate and yeast health.

^{***)} 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.
