



SafLager™ S-23



Bottom fermenting yeast originating from Berlin (Germany) recommended for the production of fruity and estery lagers. Its lower attenuation profile gives beers with a good length on the palate.

INGREDIENTS: Yeast (*Saccharomyces pastorianus*), emulsifier E491

TOTAL ESTERS

37

ppm at 18°P at 12°C during the first 48h of fermentation then 14°C in EBC tubes

TOTAL SUPERIOR ALCOHOLS

177

ppm at 18°P at 12°C during the first 48h of fermentation then 14°C in EBC tubes

RESIDUAL SUGARS

8 g/l*

*4g maltotriose/L corresponding to an apparent attenuation of 82%

FLOCCULATION

+

SEDIMENTATION

fast

Fermentis dry brewing yeasts are well known for their ability to produce a large variety of beer styles.

In order to compare our strains, we ran fermentation trials in laboratory conditions with a standard wort for all the strains and standard temperature conditions (SafLager: 12°C for 48h then 14°C / SafAle: 20°C). We focused on the following parameters: Alcohol production, residual sugars, flocculation and fermentation kinetic.

Given the impact of yeast of the quality of the final beer it is recommended to respect the recommended fermentation instructions. We strongly advise users to make fermentation trials before any commercial usage of our products

FERMENTATION: ideally 12-15°C (53.6-59°F)

PITCHING:



Lesaffre know-how and continuous yeast production process improvement generates an **exceptional quality of dry yeasts able to resist to a very wide range of uses, incl. cold or no rehydration conditions, without affecting their viability, kinetic and/or analytical profile.** Brewers can choose usage conditions that fit the best their needs, i.e.:

➤ Direct Pitching

Pitch the yeast directly in the fermentation vessel on the surface of the wort at or above the fermentation temperature. Progressively sprinkle the dry yeast into the wort ensuring the yeast covers all the surface of wort available to avoid clumps. Ideally, the yeast will be added during the first part of the filling of the vessel; in which case hydration can be done at wort temperature higher than fermentation temperature, the fermenter being then filled with wort at lower temperature to bring the entire wort temperature at fermentation temperature.

➤ With prior rehydration

Alternatively, sprinkle the yeast in minimum 10 times its weight of sterile water or boiled and hopped wort at 15 to 25°C (59°F to 77°F). Leave to rest 15 to 30 minutes, gently stir and pitch the resultant cream into the fermentation vessel.

The obvious choice for beverage fermentation    



DOSAGE:

80 to 120 g/hl for fermentation at 12°C – 15°C (53.6-59°F).

Increase pitching for fermentation lower than 12°C (53°F), up to 200 to 300 g/hl at 9°C (48°F).

TYPICAL ANALYSIS:

% dry weight:	94.0 – 96.5
Viable cells at packaging:	> 6 x 10 ⁹ /g
Total bacteria*:	< 5 / ml
Acetic acid bacteria*:	< 1 / ml
<i>Lactobacillus</i> *:	< 1 / ml
<i>Pediococcus</i> *:	< 1 / ml
Wild yeast non <i>Saccharomyces</i> *:	< 1 / ml

Pathogenic micro-organisms: in accordance with regulation

*when dry yeast is pitched at 100 g/hl i.e. > 6 x 10⁶ viable cells / ml

STORAGE:

36 months from production date.

During transport: The product can be transported and stored at room temperature for periods of time not exceeding 3 months without affecting its performance.

At final destination: Store in cool (< 10°C/50°F), dry conditions.

SHELF LIFE

Refer to best before end date printed on the sachet.

Opened sachets must be sealed and stored at 4°C (39°F) and used within 7 days of opening.

Do not use soft or damaged sachets.

