

# Fermolager Berlin *Powder*



*Saccharomyces pastorianus*

Bottom fermenting yeast originally from a German university in Berlin specialized for the production of Pils, or other Pale and dark Lager beers. Its attenuation capacity is high and is suitable for the production of Lager beers rich in esters with fruity elegant character.

<b>Beer styles</b>	all type of Lagers (i.e. Low alcohol to strong Lagers) and California Common
<b>Fast fermentation kinetics</b>	fast. 3 days at 22°C, 13 days at 12°C for 12°P
<b>Fermentation temperature range</b>	10-22°C
<b>Apparent attenuation</b>	87%
<b>Flocculation &amp; sedimentation ability</b>	very high
<b>Dosage recommendation</b>	80-100 g/hL of 12°P to 18°P cold wort
<b>Viability</b>	> 1 x 10 <sup>10</sup> cfu/g
<b>Formats</b>	500 g packs in boxes of 1 or 10 kg
<b>Storage</b>	store preferably at a temperature <20°C

## BEER FLAVOUR PROFILE WITH FERMOLAGER BERLIN

(According to ASBC & DLG)  
12°P 12°C



Please note: The dosage recommendation may vary depending on the processing conditions selected by the brewer. The format is varied depending on the country of p. For exact amounts & formats please contact our technical commercial experts or your branch of reference.