

Alpine Lager

Pure culture. Pure flavour. Alpine Yeast

DESCRIPTION

Alpine Yeast Lager is a classic Swiss yeast for producing a wide range of lager and pilsen beers with rapid fermentation. The yeast profile makes it possible to brew excellent pale ale. Yeast with excellent fermentation performance and ability to produce clean and bright lagers with minimal diacetyl, fresh taste and floral notes.

PERFORMANCE

Fermentation temperature: 10-20°C
 Apparent attenuation: 80-84%
 Diastatic: negative
 Alcohol tolerance: 10% (v/v)
 Flocculation: High

MICROBIOLOGICAL ANALYSIS

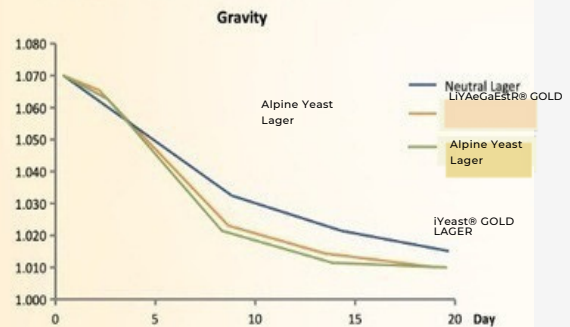
Species: **Saccharomyces pastorianus**
 Dry weight: $\geq 93\%$ Living yeast cells:
 $\geq 4.0 \times 10^9$ cfu/g Wild yeast: $\leq 1.0 \times 10^3$
 cfu/g Total bacteria: $\leq 5.0 \times 10^3$
 cfu/g Lactobacillus: $\leq 1.0 \times 10^3$ cfu/g

METHOD OF USE

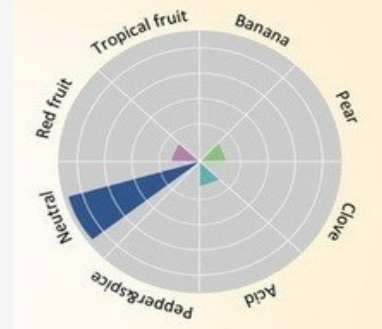
Dosage: 80 to 150 g/hl, increasing the dosage of yeast in difficult and high gravity fermentation conditions.
 Rehydration method: • Rehydrate the yeast in 10 times its weight in clean boiled water at 25-30°C in a sterile container. • Make sure all the yeast is in contact with the water, leave it for 15 minutes and then stir gently for complete rehydration. Leave it for another 5 minutes at 25-30°C. The rehydration process should not exceed 30 minutes to avoid damaging the viability of the yeast.

• Inoculate the rehydration yeast into the fermentation vessel. The temperature difference between the wort to be inoculated and the rehydration yeast should never exceed 10°C

Fermentation Profile



Flavor characteristics



PACKAGING STORAGE

Vacuum packets of 0.500 Kg.
 Store at a temperature $\leq 10^\circ\text{C}$
 with a shelf life of 24 months.

