

Saflager™ S-23



Bottom fermenting yeast originating from the VLB - Berlin in 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 cerevisiae*), 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*

* corresponds to an apparent attenuation of 82%

FLOCCULATION

high

FERMENTATION TEMPERATURE: 9-22°C (48.2-71.6°F) ideally 12-15°C (53.6-59°F)

DOSAGE INSTRUCTIONS: 80 to 120 g/hl for pitching at 12°C - 15°C (53-59°F).
increase dosage for pitching below 12°C (53°F), up to 200 to 300 g/hl at 9°C (48°F)

REHYDRATION INSTRUCTIONS:

Sprinkle the yeast in minimum 10 times its weight of sterile water or wort at 23°C ± 3°C (73°F ± 6°F). Leave to rest 15 to 30 minutes. Gently stir for 30 minutes, and pitch the resultant cream into the fermentation vessel.

Alternatively, pitch the yeast directly in the fermentation vessel providing the temperature of the wort is above 20°C (68°F). Progressively sprinkle the dry yeast into the wort ensuring the yeast covers all the surface of wort available in order to avoid clumps. Leave for 30 minutes, then mix the wort using aeration or by wort addition.

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
Lactobacillus*:	< 1 / ml
Pediococcus*:	< 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

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

24 months from production date. 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.

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 & Safbrew: 20°C). We focused on the following parameters: Alcohol production, residual sugars, flocculation and fermentation kinetic.

Given the impact of yeast on 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.

TECHNICAL DATA SHEET - Saflager™ S-23 - Rev :OCT2015

The obvious choice for beverage fermentation    