



Brewline®

THE CRAFT BREWER'S PORTFOLIO

TECHNICAL DATA SHEET

Craft Hip Hop Lager

Craft Hip Hop lager is a selected *Saccharomyces Carlsbergensis* yeast. It is able to ferment across a wide range of temperatures. Between 10 and 17°C, it produces round and full beers, and between 20 and 24°C it produces beers of great finesse. Very good fermentation kinetics, low ester production. Very fast flocculation and sedimentation after fermentation. Its neutral profile makes it suitable for Export style beers. This product complies with current EU regulations. The purity and quality of this product are verified by a specialised laboratory.

BREWING PROPERTIES

- Limit attenuation: 72-75% (between 10 and 16°C) and 80-85% (between 20 and 24°C)
- Flocculation : high
- Sedimentation : high
- Able to quickly reuse diacetyl
- Can be used as secondary fermentation yeast

RECOMENDED DOSAGE

- Primary fermentation between 12 and 24°C: 80-120 g/ hl
- Increase the dosage for pitching for temperatures below 12 °C, up to 200 to 300 g/hL at 9 °C.

INSTRUCTIONS FOR USAGE

- Add the necessary amount of yeast into 10 times its weight in water or sterile must at 23°C +/- 3°C. Mix gently and leave to rest for 15 min.
- In order to ensure a correct yeast metabolic activity, lower the temperature of the starter by adding an equal volume of water or sterile must.
- Wait 5 minutes and, if necessary, add again the same volume of water until the temperature difference between the yeast and the fermentation tank is less than 10°C.
- Add the yeast to the fermentation tank.

CARACTERISTICS

- Viable yeasts: > 5.10E8 UFC /g
- Total bacteria: < 5 / mL
- Other yeasts: < 1 / mL

STORAGE

- Bottled under protective gas cover. Keep sealed in original packaging in a cool (<10°C), dry place.
- Respect the optimal use-by-date appearing on the conditioning.
- Remove air and close immediately once opened, should then be kept at 4°C for up to 7 days after opening.

CONDITIONING

- 100 g package.
- 2 kg box (4x500 g).

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For use in beer brewing. For the production of products destined for direct human consumption. This document is provided for information purposes only, without commitment or guarantee, according to our current knowledge. Product in compliance with the purity specifications recommended by the Joint FAO/WHO Expert Committee on Food Additives (JECFA) and by the FCC for enzymes used in foodstuff processing. The product's conditions of use are subject to adherence to current legislation and local standards.

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