

**Classic Lager** (strain W34/70) is a selected *Saccharomyces Carlsbergensis* yeast. This strain was isolated by Weihenstephan and is widely recognized for lager fermentations. Thanks to its technological properties, it is suitable for both craft breweries and industrial brewing. It enables the production of **well-balanced beers with fruity and floral aromas and elegant flavors**.

This product complies with current EU regulations. Its purity and quality are monitored by an independent specialised laboratory.

## BREWING PROPERTIES

Apparent attenuation limit	80-82%
Alcohol tolerance	11% v/v
Flocculation	High
Sedimentation	High
Diacetyl and pentanedione production	< 25 ppb

## APPLICATION FIELD

- **Primary fermentation:** 80-120 g/hL
- **For fermentation temperatures < 9°C:** a dosage >200 g/hL is recommended
- **Optimal fermentation temperature:** 15-25°C

## INSTRUCTIONS FOR USE

Pour the yeast into sterile wort taken at fermentation temperature, then gently stir and let it rest for 15 minutes before adding it to the fermentation tank. It is also possible to sprinkle the yeast directly onto the surface of the wort in the fermentation vessel.

## SPECIFICATIONS

### PHYSICAL

Appearance & colour	Beige to brown granules
Revivable yeasts	$\geq 7 \cdot 10^9$ UFC/g

### HEAVY METALS

Lead	< 2 mg/kg
Mercury	< 1 mg/kg
Arsenic	< 3 mg/kg
Cadmium	< 1 mg/kg

### MICROBIOLOGICAL

Other yeasts	< $10^5$ UFC/g
Total bacteria	< $10^5$ UFC/g
Lactic acid bacteria	< $10^5$ UFC/g
Coliforms	< $10^2$ UFC/g
<i>Escherichia coli</i>	Absence in 1 g
Salmonella	Absence in 25 g
<i>Staphylococcus aureus</i>	Absence in 1 g

## PACKAGING & STORAGE

- 500 g packs.
- Packaged under protective atmosphere. Store in the original sealed packaging in a cool, dry place (ideally between 4 and 10 °C). Reseal any opened package immediately and airtight, store at 4 °C, and use within 7 days after opening. Respect the best-before date indicated on the package.

