FERMENTIS

Division of S.I.Lesaffre

Saflager S-23

Dry lager yeast

Ingredients:	Yeast (Saccharomyces cerevisiae), rehydrating agent
Properties:	This bottom fermenting yeast is originating from the VLB (Berlin) in Germany and is known under the code RH. The strain is used by Western European commercial breweries and has been reported to produce lagers with some fruity and estery notes. Sedimentation: high. Final gravity: medium.
Dosage:	80 to 120 g/hl for pitching at 12C – 15C (53-59F). Increase dosage for pitching below 12C (53F), up to 200 to 300 g/hl at 9C (48F).
Pitching instructions:	Re-hydrate the dry yeast into yeast cream in a stirred vessel prior to pitching. Sprinkle the dry yeast in 10 times its own weight of sterile water or wort at 23C ± 3C (73F ± 6F) . Once the expected weight of dry yeast is reconstituted into cream by this method (this takes about 15 to 30 minutes), maintain a gentle stirring for another 30 minutes. Then pitch the resultant cream into the fermentation vessel. Alternatively, pitch dry yeast directly in the fermentation vessel providing the temperature of the wort is above 20C (68F). 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 and then mix the wort e.g. using aeration.
Fermentation temperature:	Recommended fermentation temperature: 9C – 15C (48-59F) ideally 12C (53F)
Packaging:	1 x 10 kg vacuum-packed sachets in cardboard box.
Storage:	Store in cool (< 10C/50F), dry conditions. Opened sachets must be sealed and stored at 4C (39F) and used within 7 days of opening. Do not use soft or damaged sachets.
Shelf life:	Refer to best before end date on sachets. 24 months from production date under recommended storage conditions.

Typical analysis:

% dry weight:	94.0 – 96.5
Viable cells at packaging:	> 6 x 10^9 / gramme
Total bacteria*:	< 5 / ml
Acetic acid bacteria*:	< 1 / ml
Lactobacillus*:	< 1 / ml
Pediococcus*:	< 1 / ml
Wild yeast non Saccharomyces*:	< 1 / ml
Pathogenic micro-organisms:	in accordance with regulation

**when dry yeast is pitched at 100 g/hl i.e. > 6 x 10^6 viable cells / ml*

Important notice: Please note that any change to a fermentation process may alter the final product quality. We therefore advise that fermentation trials are carried out prior to using our yeast commercially.

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