

Saflager S-189

Dry lager yeast

Ingredients:	Yeast (<i>Saccharomyces cerevisiae</i>), rehydrating agent																
Properties:	Originating from the Hürliemann brewery in Switzerland, also under collection at Weihenstephan under number "W195", this very popular strain is used by a large number of commercial breweries. Selected for its fairly neutral flavour development, this yeast is recommended for a wide range of lager and pilsen beers. 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:	<p>a) Rehydration method Re-hydrate in a stirred vessel prior to pitching. Sprinkle the dry yeast into 10 times its own weight of water or wort at 23C ± 3C (73F ± 6F). When the yeast is reconstituted into a cream (15 to 30 mins), continue to stir for another 30 minutes. The yeast cream is then ready to pitch into the fermentation vessel.</p> <p>b) Direct pitching Pitch the dry yeast directly into the fermenting vessel with volume wort at above 20C (68F). Sprinkle into the wort to avoid clumps and to disperse thoroughly. Leave to stand for 30 minutes and then add remaining wort to achieve the desired starting temperature then mix the wort e.g. by aeration.</p>																
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:	<table><tr><td>% dry weight:</td><td>94.0 – 96.5</td></tr><tr><td>Viable cells at packaging:</td><td>> 6 x 10⁹ / gramme</td></tr><tr><td>Total bacteria*:</td><td>< 5 / ml</td></tr><tr><td>Acetic acid bacteria*:</td><td>< 1 / ml</td></tr><tr><td>Lactobacillus*:</td><td>< 1 / ml</td></tr><tr><td>Pediococcus*:</td><td>< 1 / ml</td></tr><tr><td>Wild yeast non <i>Saccharomyces</i>*:</td><td>< 1 / ml</td></tr><tr><td>Pathogenic micro-organisms:</td><td>in accordance with regulation</td></tr></table> <p>*when dry yeast is pitched at 100 g/hl i.e. > 6 x 10⁶ viable cells / ml</p>	% 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 <i>Saccharomyces</i> *:	< 1 / ml	Pathogenic micro-organisms:	in accordance with regulation
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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.																