GERMAN KÖLSCH SPEC SHEET

GMO FREE

TECHNICAL DESCRIPTION

German top fermenting yeast strain for classic Kölsch and Altbier beer styles. German Kölsch produces a neutral and clean ester profile that allows the expression of noble hops and elegant malt character in the background with an overall dry and clean finish. It produces very low levels of diacetyl and subtle notes of fruity esters with reminiscences of pear, citrus, apple and plum when present.

COMPOSITION AND TECHNICAL CHARACTERISTICS

Yeast (Saccharomyces pastorianus).

Microbiological and physical parameters

Viable Yeasts	> 5 x 10^9	cfu/g
Other Yeasts	< 10^3	cfu/g
Moulds	< 10	cfu/ml*
Acetic Bacteria	< 10^2	cfu/ml*
Lactic Bacteria	< 10	cfu/ml*
Coliforms	< 1	cfu/ml*
E.coli	< 10	cfu/g
Staphylococcus aureus	< 10	cfu/g
Salmonella spp	Absence / 25g	cfu/g

** with inoculation of 100g/hL of yeast*

Brewing parameters

Fermentation temperature range: 55-70°F
Apparent attenuation: 72-78%
Flocculation & sedimentation ability: Medium
Alcohol tolerance: 11%
H2S production: Low
STA1: Negative

DOSAGE

40-80 g/hL of cold wort at 60-73°F.

INSTRUCTIONS FOR USE

Direct:
Pitch the yeast directly in the fermenter at the primary fermentation temperature of your preference as per your beer recipe.

Rehydratation:
Dissolve the yeast in sterile water or wort at 64-77°F in a ratio of 1:10 and let it rest for 20 minutes. Subsequently mix well to obtain the complete suspension of the yeast. Pitch the yeast directly in the fermenter.

STORAGE AND PACKAGING

Store in the original sealed packaging, away from light, in a dry and odorless place. Store preferably at a temperature <68°F. Do not freeze. Best before the date on the packaging. Use immediately after opening.