



MEXICAN LAGER SPEC SHEET



TECHNICAL DESCRIPTION

Versatile bottom fermenting yeast for the production of crisp lagers with a remarkably clean character. Originally from Mexico City, this strain allows a harmonious expression of malt and hop notes, while conferring a well-balanced palate and dry finish. It efficiently attenuates at the low end of the lager temperature range. An excellent yeast strain for fermentation of supreme lagers.

COMPOSITION AND TECHNICAL CHARACTERISTICS

Yeast (*Saccharomyces pastorianus*).

Microbiological and physical parameters

Viable Yeasts	> 5 x 10⁹	cfu/g
Other Yeasts	< 10³	cfu/g
Moulds	< 10	cfu/ml*
Acetic Bacteria	< 10²	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

Brewing parameters

Fermentation temperature range: 50-57°F

Apparent attenuation: 73-78%

Flocculation & sedimentation ability: Medium

Alcohol tolerance: 9-11%

H₂S production: Low

STA1: Negative

* with inoculation of 100g/hL of yeast

DOSAGE

80-100 g/hL of cold wort at 50-57°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.

Rehydration:

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.

