FERMOLAGER Munich Heritage

Active Dry Yeast for bottom-fermenting beer brewing

Selected for the fermentation of traditional German lager beers with distinctive low diacetyl and a clean and smooth finish.

BEER STYLES

A wide range of traditional German lager-style beers including but not limited to.

Munich Helles, German Pilsner, Märzen, Dunkles, Bocks, Doppelbocks to a wide range of European-style lagers including Vienna, Bohemian Pilsner, Scandinavian lagers amongst others.

FERMOLAGER Munich Heritage is a very versatile lager strain, perfect as a house yeast.

AROMA & FLAVOUR CHARACTERISTICS

FERMOLAGER Munich Heritage provides a clean and smooth mouthfeel while leaving a well-balanced malty backbone in the beer.

Diacetyl levels are low as are esters, sulphurs and higher alcohols.

This strain allows the brewer to bring out the noble hop character of German and other European hop varieties.

BREWING PROPERTIES

YEAST STRAIN	*Saccharomyces pastorianus*
ORIGIN OF YEAST STRAIN	Munich, Bavaria (Germany)
APPARENT ATTENUATION	78-80% I Medium
FERMENTATION TEMPERATURE	10-14°C I 50-57°F
FLOCCULATION	Medium-High
ALCOHOL TOLERANCE	9-10% ABV
TOTAL ESTERS	Low
H_2S (SULPHUR NOTES)	Low
STA-1	Negative

MICROBIOLOGICAL PROPERTIES

Live cells	$> 0{,}5 \times 10^{10}$	cfu/g
Other yeasts	$< 10^3$	cfu/g
Moulds	< 10	cfu/ml*
Acetic Bacteria	< 1	cfu/ml*
Lactic Bacteria	< 1	cfu/ml*
Coliforms	< 1	cfu/g
Escherichia coli	< 10	cfu/g
Staphylococcus aureus	< 10	cfu/g
Salmonella spp	Absent/25g	

*inoculation of 100 g/hl yeast

AEB Brewing Yeast are tested to a high and rigorous standard and are released into the market only when all quality, safety and reliability parameters are passed.

AEB BREWING

AEB USA
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PITCHING RATE / DOSAGE

Pitch directly into the wort in the fermenter, at pitch rate of:

75 - 100g/hl of cool wort at 10-14°C | 50-57°F

The pitch rate is dependent on the brewing process conditions and will affect the fermentation performance and the final taste profile of the beer.

High gravity, high adjunct or high acidity fermentations may require higher pitching rates and the addition of yeast nutrients.

APPLICATION

It is generally recommended that active dry yeast is pitched directly into the wort without prior rehydration.

If direct pitching is not feasible the yeast can be hydrated and pitched in liquid form.

To rehydrate dissolve the dry yeast in sterile water or in wort at 18-25°C / 64-77°F at a ratio of 1:10. Stir gently and leave for approximately 20 minutes. Gently stir again and add to the cooled wort in the fermenter.

To avoid yeast stress, ensure temperature fluctuations are minimal.

STORAGE

A sealed vacuum-packed package that has not been opened can be stored at room temperature (20°C / 68°F) in dry, odor-free conditions.

It can also be stored in a refrigerator (4°C / 41°F). Do not freeze.

Limit exposure to air. Once the package is opened, the yeast should be used immediately.

The shelf life is 36 months from the production date.

Do not use after the expiration date indicated on the package.

FOOD SAFETY

This product is GMO free.

This product is allergen-free.

For more information please refer to the Product Safety Data Sheet (MSDS) or contact AEB Group Quality Control.

PACK SIZE

Available in 500g net foil packs in 1kg boxes.
Available in 500g net foil packs in 10kg boxes.

Alternative pack volumes can be ordered – contact our customer support team.

CONTACT US

For more information, please email info@aeb-group.com or visit us at aeb-group.com

AEB Group is a leader in yeast, fermentation, enzymes, filtration, and eco-biotechnologies in the beverage and food industry.

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