

Californian Lager

Suitable for California Common and lagers fermented at ambient (ale) temperatures.

M54

YEAST STRAIN DESCRIPTION

A unique lager yeast that has the ability to ferment at ale temperatures without the associated off flavours. Extended lagering periods are also not required.

TECHNICAL CHARACTERISTICS

YEAST CLASSIFICATION: *Saccharomyces cerevisiae*

ALCOHOL TOLERANCE: 9%

ATTENUATION: 77 - 82%

RECOMMENDED TEMPERATURE RANGE: 18 - 20°C (64 - 68°F)

KILLER FACTOR: Sensitive

VIALE YEAST CELLS: >5 x 10⁹ cells per gram

DRY WEIGHT: 93 - 96%

WILD YEAST: <1 per 10⁶ cells

TOTAL BACTERIA: <1 per 10⁶ cells

GMO STATUS: GMO Free

PERFORMANCE CHARACTERISTICS: 5 = HIGH, 1 = LOW

FLOCCULATION RATE: 4/5

COMPACTION: 4/5

OBSERVABLE TRAITS

AROMA CHARACTERISTICS:

California Lager yeast produces a clean lager aroma without the associated sulphur, this yeast is perfect for most kinds of lager.

FLAVOUR/MOUTHFEEL CHARACTERISTICS:

California Lager yeast produces clean and crisp lagers, this yeast is excellent for producing anything from a hoppy pilsner to a helles, allowing excellent malt and hop character to be expressed.

HIGHER ALCOHOL BEERS:

With a medium alcohol tolerance this yeast is not designed for fermenting over 9% ABV.