

M76

Bavarian Lager

Suitable for many European style beers including Lagers, Pilsners, Helles, Munich Dunkel, Rauchbier and more.

YEAST STRAIN DESCRIPTION

A bottom-fermenting yeast suitable for most lager styles. Promotes less sulphur production than other lager strains, as well as a fuller, more rounded malt character with well-promoted hop flavours.

TECHNICAL CHARACTERISTICS

YEAST CLASSIFICATION: *Saccharomyces pastorianus* and *Saccharomyces cerevisiae*

ALCOHOL TOLERANCE: 8%

ATTENUATION: 75 - 80%

RECOMMENDED TEMPERATURE RANGE: 8 - 14°C (46 - 57°F)

07 | **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: 3/5

COMPACTION: 3/5

OBSERVABLE TRAITS

AROMA CHARACTERISTICS:

A superlative lager strain that is robust with a light sulphur aroma, expresses hop character well and promotes malt complexity.

FLAVOUR/MOUTHFEEL CHARACTERISTICS:

Lightly acidic this yeast creates an extremely drinkable lager with less sulphur character than the usual strains.

HIGHER ALCOHOL BEERS:

This yeast does well at higher gravities having a good attenuation range; high alcohol beers do not tend to be too sweet.