

# M84

## Bohemian Lager

Suitable for German/Bohemian Pilsners, Baltic Porter, and American style Lagers.

### YEAST STRAIN DESCRIPTION

A bottom-fermenting lager yeast characterised by its dry and clean palate typical of traditional Czech brewing. Produces soft, delicate and well balanced beers.

### TECHNICAL CHARACTERISTICS

**YEAST CLASSIFICATION:** *Saccharomyces cerevisiae*

**ALCOHOL TOLERANCE:** 8%

**ATTENUATION:** 72 - 76%

**RECOMMENDED TEMPERATURE RANGE:** 10 - 15°C (50 - 59°F)

**KILLER FACTOR:** Neutral

**VIABLE YEAST CELLS:** >5 x 10<sup>9</sup> cells per gram

**DRY WEIGHT:** 93 - 96%

**WILD YEAST:** <1 per 10<sup>6</sup> cells

**TOTAL BACTERIA:** <1 per 10<sup>6</sup> cells

**GMO STATUS:** GMO Free

**PERFORMANCE CHARACTERISTICS:** 5 = HIGH, 1 = LOW

**FLOCCULATION RATE:** 4/5

**COMPACTION:** 4/5

### OBSERVABLE TRAITS

#### AROMA CHARACTERISTICS:

Classic Bohemian Pilsner strain aroma and flavour characteristics can be expected.

#### FLAVOUR/MOUTHFEEL CHARACTERISTICS:

Hop and malt character will be enhanced and supported by moderate to full body. In wort with simple malt bills, delicate malt flavours will survive. Beer fermented with this strain is generally rich and chewy without being heavy at all. Light and delicately balanced beers call for this strain. Lagering periods as short as 4 weeks may produce acceptable beer but allowing it to lager for 6-8 weeks, will result in beer that is richer and smoother with a more refined aroma and flavour.

#### HIGHER ALCOHOL BEERS:

This strain will perform reasonably well in higher alcohol beer production up to 8% ABV. Beer of over 7% ABV will be slightly sweet, and the alcohol may be slightly hot.