

M54

Californian Lager

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

YEAST STRAIN DESCRIPTION

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

TECHNICAL CHARACTERISTICS

STRAIN CLASSIFICATION: *Saccharomyces cerevisiae*

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

PERFORMANCE CHARACTERISTICS: (5- high, 1- low)

ATTENUATION: (77 - 82%)

FLOCCULATION RATE: 4

COMPACTION: 4

VIABLE 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

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.

FLAVOR/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 8.5%.