

Bavarian Lager

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

M76

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 flavors.

TECHNICAL CHARACTERISTICS

STRAIN CLASSIFICATION: *Saccharomyces cerevisiae*

RECOMMENDED TEMPERATURE RANGE: 45 - 57°F (8 - 14°C)

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

ATTENUATION: (75 - 80%)

FLOCCULATION RATE: 3

COMPACTION: 3

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

OBSERVABLE TRAITS

AROMA CHARACTERISTICS:

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

FLAVOR/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.