

ATECREM LG 37

Technical sheet

DESCRIPTION

Saccharomyces pastorianus yeast in cream.

Originating from Weißenstephan in Germany It is an extremely versatile strain which is part of the family of yeasts most used for the production of low fermentation beers both in German style, lager, and Czech style, bock.

The result is beers with delicate floral and fruity aromas well balanced and with a clean taste. Excellent attenuation.

TECHNICAL SPECIFICATIONS

- ⇒ Fermentation temperature: 8÷16°C
- ⇒ Cell concentration: 2,5÷7,0 x 10⁹ UFC/g
- ⇒ Flocculation: high*
- ⇒ Attenuation: 78÷82%*
- ⇒ Alcohol tolerance: 10,5% vol.

* Results obtained under standard conditions.

APPLICATIONS

Suitable for beer styles: LOW FERMENTATION: lager, Vienna lager, Münchener dunkel, oktoberfestbier, Marzen, bock, doppelbock, traditional bock and all low fermentation in general.

Suggested dosage: 180÷200 g /hl. Double the dosage for beers with Plato grades higher than 16.

PREPARATION MODE

Follow the directions listed:

- ⇒ in the "GENERAL WARNINGS ATECREM YEAST" (Annex E)
- ⇒ in the "GENERAL PROTOCOL FOR STARTING AND PREPARING STARTER YEAST FOR BEER" (Annex F).

PACKAGES

50 and 100 g vial
1 and 0,5 kg bottle
5 kg can

SHELF LIFE AND STORAGE

Store at a temperature of 2÷4°C.

Conservation period: 60 days from the date of production; as per the expiry date indicated on the label.

No GMOs in accordance with EC Reg. n. 1829/2003 and EC Reg. n. 1830/2003 and subsequent amendments.

No Allergens in accordance with EC Reg. n. 1169/2011 and subsequent amendments.

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