



CROWN PILSNER YEAST

W34/70

BOTTOM FERMENTED DRY LAGER YEAST



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Technical description

This yeast strain originates from the university of Weihenstephan in Munich. It is one of the most used strains in the world for production of Pils and Lager type beers (bottom fermented). This strain gives a very clean taste and flavour with a slight influence of fruity aromas. The sedimentation properties are very good.

The formation of esters and total superior alcohols is very low. The attenuation degree is 81-84 %. The alcohol tolerance up to 10-11 %.

Recommended propagation/rehydration: add the yeast in sterile water at a ratio of 1:10. Alternatively, use boiled and sterile wort. Recommended temperature is 22°C-25°C.

Steer and mix gently and let it rest for 30 minutes. Then pitch the yeast cream solution into the fermentation vessel. It is possible to pitch the yeast directly into the fermentation vessel at the initial fermentation temperature and ensure that the yeast covers the entire surface of the wort.

Ingredients: Yeast {Saccharomyces Cerevisiae}, emulsifier E491

Typical analysis/specification:

Dry matter: 94-97 %

Living cells: $>0,65 \times 10^{10} \text{g}^{-1}$

Lactic acid bacteria: $<10^3 \text{ CFU/g}$

Non-saccharomyces yeast: $<10^3 \text{ CFU/g}$

Mould: $<10^2 \text{ CFU/g}$



Produced free of GMO



Fermentation temperature: recommended standard temperature is 10 -14°C.



Dosing rate: 60-100 g/hl depending on the temperature of fermentation and final ABV.



Storage: store dry, if possible, at maximum 10°C.



Shelf life: 36 months from the date of production.



Packaging: 500 g vacuum sachets in 10 kg cartons, 11,5 g gas packed sachets can be produced on demand.



Produced in the EU



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