

CELLAR  SCIENCE

BAJA

PREMIUM
BEER YEAST

DESCRIPTION:

A cold fermenting Mexican yeast that produces clean, crisp lagers. This versatile strain has a neutral character and finishes dry. Perfect for Mexican style light and dark lagers.

COMPOSITION & TECHNICAL CHARACTERISTICS:

- **Yeast Strain:** *Saccharomyces pastorianus*
- **Fermentation Range:** 50–56°F/10–13°C
- **Flocculation & Sedimentation:** Medium to High
- **H₂S Production:** Low
- **Apparent Attenuation:** 75–85%
- **Alcohol Tolerance:** 10–11% ABV
- **POF:** Negative
- **STA-1:** Negative

DOSAGE: Use at a rate of 80–120 grams per barrel depending on wort temp and gravity. High gravity wort requires pitching on the high end of our recommended range.

DIRECT PITCH OR REHYDRATE:

BAJA yeast is designed to be sprinkled directly onto the surface of your wort with no oxygenation required in the initial fermentation. Our aerobic growth process makes this possible by creating dry yeast with high viability and high sterol levels. BAJA yeast is pre-loaded with essential nutrients to ensure a successful, complete fermentation.

While not required, some brewers prefer to rehydrate yeast. To hydrate yeast, first, sanitize yeast brick and scissors. Use 10 grams of sterilized tap water between 85–95°F/29–35°C mixed with .25 grams of FermStart per gram of yeast. Sprinkle yeast on the water. Allow the slurry to stand undisturbed for 20 minutes, then swirl. Use small amounts of wort to adjust to within 10°F/6°C of wort temp before pitching.

STORAGE:

Store in the original sealed packaging, away from light, in a dry and odorless place. Store preferably at a temperature <68°F/20°C. Do not freeze. Use immediately after opening. **Shelf Life:** 36 months.



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