Fermentis
LESAFFRE FOR BEVERAGES

SafLager™ W-34/70

ACTIVE DRY YEAST

This famous yeast strain from Weihenstephan in Germany is used world-wide within the brewing industry. SafLager W-34/70 allows to brew beers with a good balance of floral and fruity aromas and gives clean flavors and high drinkable beers.

INGREDIENTS: Yeast (*Saccharomyces pastorianus*), emulsifier E491

TOTAL ESTERS	TOTAL SUPERIOR ALCOHOLS	RESIDUAL SUGARS	FLOCCULATION	SEDIMENTATION
37	155	5 g/l*	+	fast
ppm at 18°P at 12°C during the first 48h of fermentation then 14°C in EBC tubes	ppm at 18°P at 12°C during the first 48h of fermentation then 14°C in EBC tubes	* 2g maltotriose/L corresponding to an apparent attenuation of 83%		

Fermentis dry brewing yeasts are well known for their ability to produce a large variety of beer styles.
In order to compare our strains, we ran fermentation trials in laboratory conditions with a standard wort for all the strains and standard temperature conditions (SafLager: 12°C for 48h then 14°C / SafAle: 20°C). We focused on the following parameters: Alcohol production, residual sugars, flocculation and fermentation kinetic.

Given the impact of yeast of the quality of the final beer it is recommended to respect the recommended fermentation instructions. We strongly advise users to make fermentation trials before any commercial usage of our products.

FERMENTATION: ideally 12-15°C (53.6-59°F)

PITCHING: 80 to 120 g/hl for fermentation at 12°C – 15°C (53.6-59°F).

increase pitching for fermentation lower than 12°C (53°F), up to 200 to 300 g/hl at 9°C (48°F)

REHYDRATION INSTRUCTIONS:

Sprinkle the yeast in minimum 10 times its weight of sterile water or wort at 21 to 25 °C (70°F to 77°F). Leave to rest 15 to 30 minutes. Gently stir for 30 minutes, and pitch the resultant cream into the fermentation vessel.
Alternatively, pitch the yeast directly in the fermentation vessel providing the temperature of the wort is above 20°C (68°F). Progressively sprinkle the dry yeast into the wort ensuring the yeast covers all the surface of wort available in order to avoid clumps. Leave for 30 minutes, then mix the wort using aeration or by wort addition.

TYPICAL ANALYSIS:

% dry weight:	94.0 – 96.5
Viable cells at packaging:	> 6 x 10^9 /g
Total bacteria*:	< 5 / ml
Acetic acid bacteria*:	< 1 / ml
Lactobacillus*:	< 1 / ml
Pediococcus*:	< 1 / ml
Wild yeast non Saccharomyces*:	< 1 / ml

Pathogenic micro-organisms: in accordance with regulation

*when dry yeast is pitched at 100 g/hl i.e. > 6 x 10^6 viable cells / ml

STORAGE

36 months from production date. During transport: The product can be transported and stored at room temperature for periods of time not exceeding 3 months without affecting its performance.
At final destination: Store in cool (< 10°C/50°F), dry conditions.

SHELF LIFE

Refer to best before end date printed on the sachet.
Opened sachets must be sealed and stored at 4°C (39°F) and used within 7 days of opening. Do not use soft or damaged sachets.