

Munich Classic Wheat Beer Yeast

Saccharomyces cerevisiae

MUNICH CLASSIC WHEAT BEER YEAST

NATURAL KOSHER (500G) GMO FREE

Commercial and Technical Inquiries: brewing@lallemand.com



Origin

Saccharomyces cerevisiae selected from the Doemens Academy Yeast Culture Collection. Munich Classic wheat beer yeast strain is used by a number of commercial breweries to produce a flavorful, full body and aromatic Bavarian-style wheat beer. The propagation and drying processes have been specifically designed to deliver high quality beer yeast that can be used simply and reliably to help produce wheat beers of the finest quality. No colours, preservatives or other unnatural substances have been used in its preparation. The yeast is produced in ISO 9001 certified plants.

Microbiological Properties

- Classified as *Saccharomyces cerevisiae*.
- A top fermenting yeast.
- The typical analysis of Munich Classic active dry yeast:

Percent solids	93%–95%
Living yeast cells	$\geq 5 \times 10^9$ per gram of dry yeast
Wild yeast	< 1 per 10^6 yeast cells
Bacteria	< 1 per 10^6 yeast cells*
- Finished product is released to the market only after passing a rigorous series of tests.

*According to ASBC and EBC methods of analysis.

Brewing Properties

- Quick start and vigorous fermentation, which can be completed in 4 days above 17°C.
- Medium to high attenuation.
- Fermentation rate, fermentation time and degree of attenuation are dependent upon inoculation density, yeast handling, fermentation temperature and nutritional quality of the wort.
- Munich Classic is a non flocculent strain. In classic open fermentation vessels, the yeast can be skimmed off the top. Some settling can be promoted by cooling and use of fining agents and isinglass.
- Aroma and flavor have balanced fruity esters and spicy phenol notes. Does not display malodours when properly handled. Munich Classic yeast has found widespread use in the production of Hefeweizen, Dunkelweizen and wheat wine.
- Munich Classic yeast is best used at traditional ale temperatures after rehydration in the recommended manner.

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Usage

- When 50-100g active dry yeast is used to inoculate 100L of wort, a yeast density of 5-10 million cells per millilitre is achieved. The pitching rate may be adjusted to achieve a desired beer style or to suit processing conditions.
- Sprinkle the yeast on the surface of 10 times its weight of clean, sterilized (boiled) water at 30-35°C. Do not use wort, or distilled or reverse osmosis water, as loss of viability may result. **DO NOT STIR**. Leave undisturbed for 15 minutes then stir to suspend the yeast completely, and leave it for 5 more minutes at 30-35°C. Adjust the temperature to that of the wort and inoculate without delay.
- Temperate in steps of 10°C at 5-minute intervals to the fermentation temperature by mixing aliquots of wort. Do not allow attemperation to be carried out by natural heat loss. This will take too long and could result in loss of viability or vitality.
- Temperature shock, at greater than 10°C, may cause formation of petite mutants leading to long-term or incomplete fermentation and possible formation of undesirable flavours.
- Munich Classic German Wheat Beer yeast has been conditioned to survive rehydration. The yeast contains an adequate reserve of carbohydrates and unsaturated fatty acids to achieve active growth. It is unnecessary to aerate wort.

Storage

- All active dry yeast should be stored dry below 10°C (50°F). Packaging should remain intact.
- Yeast will rapidly lose activity after exposure to air. Do not use packs that have lost vacuum.
- Open packs can be resealed under vacuum for preservation up to expiry date. Alternatively, the yeast can be placed in a plastic bag with a zipper, without air and stored in the freezer for one week or in the fridge for 3 days.
- Do not use yeast after the expiry date printed on the pack.

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