



BrewMasters GermanClassic W34/70 3G

Active dried brewing yeast for bottom fermented Classic European Beer Styles

Product description

BrewMasters GermanClassic W34/70 3G is a dry selected yeast strain of the species *Saccharomyces carlsbergensis* from Weihenstephan and is the most popular strain for bottom fermented lager beer brewing worldwide. Due to its technological properties it is in common use by breweries, from Craft Breweries to industrial breweries and brewing groups around the world. Sedimentation/flocculation: high. Final gravity: high.

Due to high viable cell count, extract is reduced as quickly as possible and a high final fermentation degree is obtained. Also obtained is a diacetyl reduction. This means, the formation of undesirable fermentation by-products is prevented.

National Regulations have to be checked by the user.

Recommended fermentation temperature:	6 - 17 °C
Fermentation degree:	high (80 - 83 %)
Flocculation:	high
Ester profile:	low
Alcohol tolerance (Vol.-%):	up to 9
Fermentation kinetics:	fast (4 - 5 days)
Diacetyl production:	low

Dosage

80 g/hL to 120 g/hL for pitching at 10 °C - 18 °C. Increase the dosage for pitching below 10 °C by up to 200 g/hL at 9 °C.

Application – rehydration instructions

Prior to pitching, rehydrate the dry yeast into yeast cream in a vessel under stirring. Sprinkle the dry yeast in 10 times its own weight of wort or a sugar-based liquid at 23 °C ± 3 °C. Once the expected weight of dry yeast is reconstituted into cream by this method (which takes about 30 to 45 minutes), maintain gentle stirring for another 30 minutes. Then pitch the resulting cream into the original wort batch. Alternatively, pitch the dry yeast directly into the fermentation vessel provided, wort temperature exceeds 20 °C. Progressively sprinkle the dry yeast into the wort ensuring the yeast entirely covers the surface of wort available in order to avoid lumps. Allow to stand for 30 minutes, and then mix the wort, e.g. using aeration, very important for the future fermentation.

Storage

Packed under protective gas. Store in a cool and dry place (< 10 °C). Take care that packagings are tightly closed. Opened packagings must be sealed and stored at 4 °C and used within two months of opening, to ensure the highest activity and viability of the yeast. Do not use soft or damaged packagings.