DANSTAR®

selected from nature

MUNICH

SACCHAROMYCES CEREVISIAE

GERMAN WHEAT BEER YEAST

NATURAL
GLUTEN &
GMO FREE

1. Origin

Munich German Wheat Beer yeast originated in Bavaria and is used by a number of commercial breweries to produce German-style wheat beers. 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 9002 certified plants.

2. Microbiological Properties

- Classified as *Saccharomyces cerevisiae*.
- Top fermenting yeast.
- Typical analysis of Munich active dried yeast:

Percent solids	93%–95%
Living yeast cells	$\geq 5 \times 10^9$ per gram of dried yeast
Wild yeast	< 1 per 10^6 yeast cells (Lysine method)*
Bacteria	< 1 per 10^6 yeast cells*

- Finished product is released to market only after passing a rigorous series of tests.

*According to ASBC and EBC methods of analysis.

3. 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 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 is estery to both palate and nose with typical banana notes. Does not display malodours when properly handled. Munich yeast has found widespread use in the production of German Weizen and Hefeweizen.
- Munich yeast is best used at traditional ale temperatures after rehydration in the recommended manner.

4. Usage

- When 100 g active dried yeast is used to inoculate 100 litres 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.
- Attemperate 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 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.

5. Storage

- All active dried yeast should be stored dry and below 8°C. Packaging should remain intact.
- Activity loss is about 25% per year at 8°C and 50% per year at 22°C in unopened sealed packs.
- Munich will rapidly lose activity after exposure to air. Do not use 500 g or 10 kg packs that have lost vacuum. Opened packs must be re-closed, stored in dry conditions below 4°C and used within 3 days; 11 g sachets are not vacuum packed but are flushed with nitrogen gas to protect the yeast.
- Do not use yeast after the expiry date printed on the pack.

JUNE 2007

LALLEMAND

www.lallemand.com

MUNICH

DANSTAR®

LALLEMAND NATURAL BREWING YEAST

SO EASY TO STORE • Active dried brewing yeast has a shelf life of 2 years when stored below 8°C.

SO EASY TO USE • Follow simple rehydration instructions and addition rates.

SO INTERNATIONAL • Used in hundreds of breweries worldwide.

abvickers

www.abvickers.com

www.worldbrewingacademy.com
www.siebelinstitute.com

Visit our Web site at www.lallemand.com

For further information and inquiries please contact Dr. Sylvie Van Zandycke at svanzandycke@lallemand.com

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