

Bohemian Lager

Suitable for German/Bohemian Pilsners, Baltic Porter, and American style Lagers.

M84

YEAST STRAIN DESCRIPTION

A bottom-fermenting lager yeast characterized by its dry and clean palate typical of traditional Czech brewing. Produces soft, delicate and well balanced beers.

TECHNICAL CHARACTERISTICS

STRAIN CLASSIFICATION: *Saccharomyces cerevisiae*

RECOMMENDED TEMPERATURE RANGE: 10 - 15°C (50 - 59°F)

KILLER FACTOR: Neutral

PERFORMANCE CHARACTERISTICS: 5- high, 1- low

ATTENUATION: 72 - 76%

FLOCCULATION RATE: 4

COMPACTION: 4

VIALE YEAST CELLS: >5 x 10⁹ cells per gram

DRY WEIGHT: 93 - 96%

WILD YEAST: <1 per 10⁶ cells

TOTAL BACTERIA: <1 per 10⁶ cells

GMO STATUS: GMO Free

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OBSERVABLE TRAITS

AROMA CHARACTERISTICS:

Classic Bohemian pilsner strain aroma and flavour characteristics can be expected.

FLAVOUR/MOUTHFEEL CHARACTERISTICS:

Hop and malt character will be enhanced and supported by moderate to full body. In wort with simple malt bills, delicate malt flavours will survive. Beer fermented with this strain is generally rich and chewy without being heavy at all. Light and delicately balanced beers call for this strain. Lagering periods as short as 4 weeks may produce acceptable beer but allowing it to lager for 6-8 weeks, it will result in beer that is richer and smoother with a more refined aroma and flavour.

HIGHER ALCOHOL BEERS:

This strain will perform reasonably well in higher alcohol beer production up to 8% ABV. Beer of over 7% ABV will be slightly sweet, and the alcohol may be slightly hot.