# Handling and Preparation of selective dry yeast

## Pure selected dry yeast „BrewMasters"

**Usage and Dosage:**
Addition of 80 - 120 g dry yeast/hL to ferment wort, with optimal fermentation temperature. In case of difficult fermentation conditions (very low temperature < 9°C etc.), the dosage must be 160 -200 g/hL.

**Preparation of the selective dry yeast:**
Suspend the total amount of dry yeast in 10times higher volume of wort with a temperature of 25 - 30°C.
Rehydration time: 1h up to 2h. During the rehydration, please shake the glass, mix or stir it gentle with (100-150U/min), oxygen is also important for rehydration. After this process, the yeast is ready for fermentation!

**Specials:**
Additional: add 5g/L of Vitamon Cerevisiae to the prepared yeast (condition optimization, depending on raw material (malt quality).

**Important:**
The rehydrated yeast must be handled as following: Dilution in the propagation phase always 1:10 (1 part yeast: 10 parts wort), to ensure the perfect condition for the yeast.
Example: 5L-rehydrated yeast add in the first step with 50L wort.

**Ideal generation:**
From our experience, we recommend a recovery of the yeast after fermentation 5-7 times to ensure microbiological stability and viability. Quality checks (microbiology) after each recovery are necessary.

**Storage of the dry yeast and open packages:**
We recommend cool and dry storage condition at a < 6°C to keep the activity from the yeast on the highest level. Storage time under these conditions can extend up to 6 month without loss in activity. Open sachets must be protected against oxygen. Sealing of open sachets is recommend.

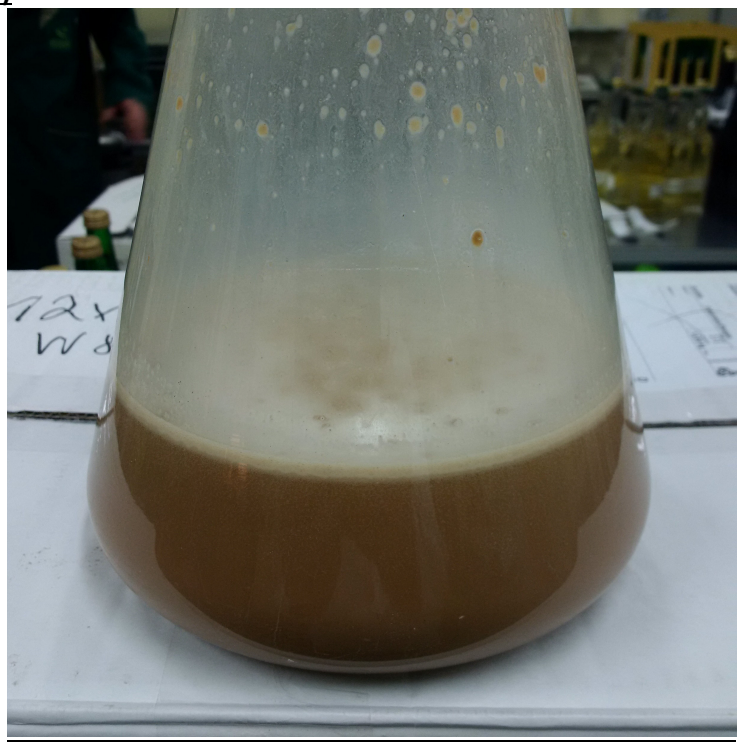
**Benefits for the use of active dry beer yeast:**

- Perfect storage conditions (small packaging)
- More economic than the use of a liquid culture yeast
- Start up always with the same quality
- Propagation step in laboratory one, faster
- No complicated Propagation Procedere
- Easy Handling
- Can be handled also from non Brewing specialists
- Perfect alternative for "Special" beer preparation without changing existing or established processes
- Flexible after longer brewing stop (for maintenance)
- Permanent availability
- Standardized Quality

# Trials with the **BrewMasters©German Classic W34/70 3G**

Rehydration of 100g yeast in 1,0L cooled wort (25°C, 11° plato)

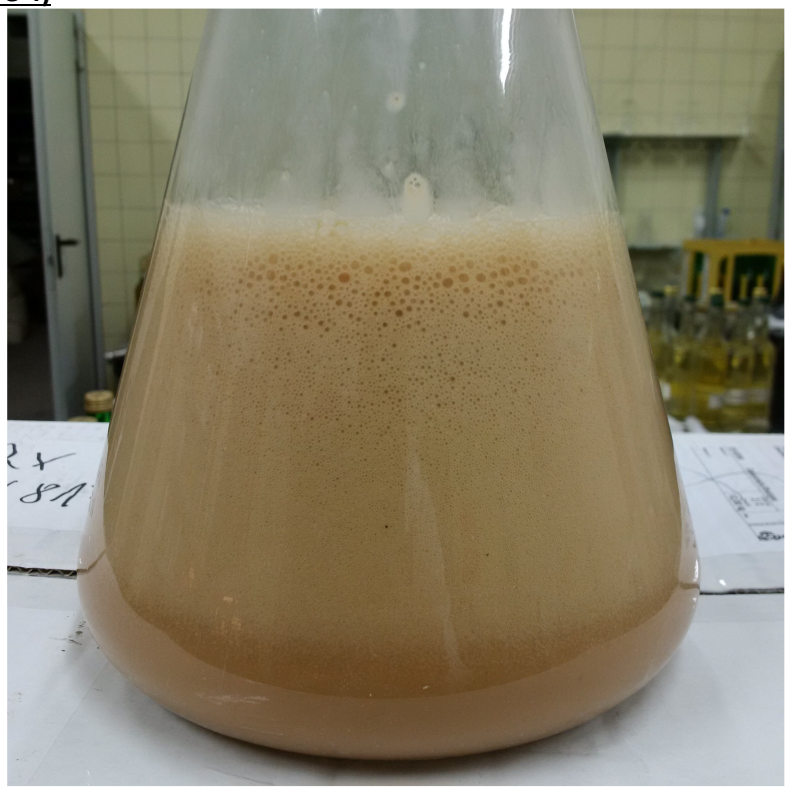
**After 5 minutes (picture 1)**



**After 15 minutes (picture 2)**

**After 30 minutes (picture 3)**

**After 45 minutes (picture 4)**



# Lab-fermentation trials with the **BrewMasters©German Classic W34/70 3G**

**Goal:** Fermentation speed, fermentation degree and flocculation of the yeast
**Implementation:** 5,0L Pilsner style wort, 12° plato, fermentation temperature 15°C

**Start fermentation; dosage of the yeast: 80g/hL, 15°C (picture 1)**


**After 48h fermentation, fermentation degree 70% (picture 2)**

**End of fermentation after 72h, fermentation degree 81% (picture 3)**

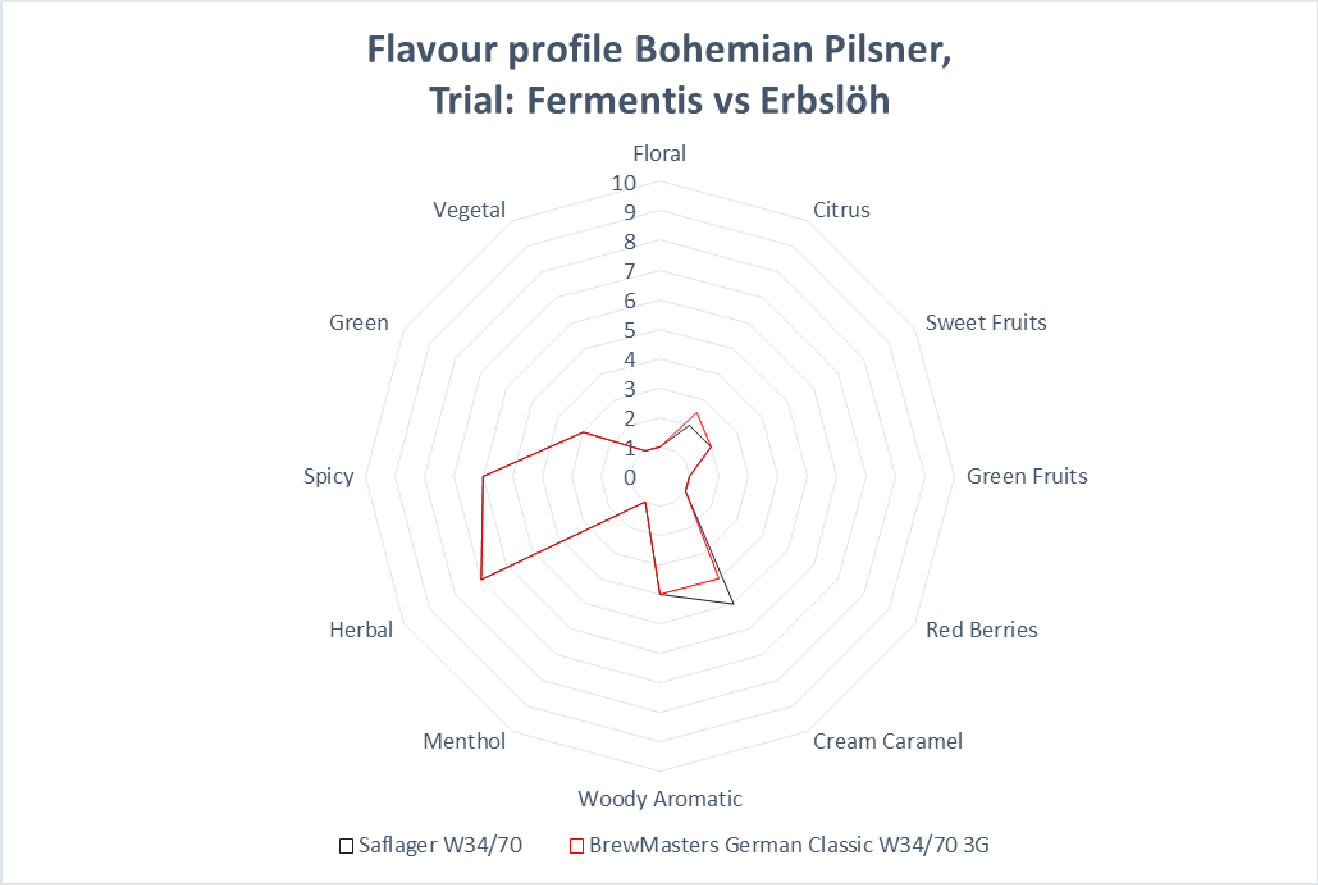

**3 days after end of fermentation (picture 4)**

# Result and conclusion of the trials:

The BrewMasters German©Classic W34/70 3G reached all parameters during the trial. Fermentation speed was after 18 hours >3°plato/day. In addition, the visual aspect of the settling down from the yeast was perfect we reached a high flocculation that means in practice, we transfer from fermentation to maturation a good cleared beer.
3rd aspect was the fermentation degree, we reached 81% (apparent extract: 2,28%), this was the same level as the brewery, from which we get the wort for the trials.
Last check was a tasting session of eight tasters; focus was here smell of the beer, taste and drinkability. All tasters give the beer a typical smell for a W34/70 bottom-fermented beer (very low ester profile), a classic Pilsner taste and a good drinkability.

Tasting profile:

| | Saflager W34/70 | BrewMasters German Classic W34/70 3G |
|---|---|---|
| Floral | 1 | 1 |
| Citrus | 2 | 2,5 |
| Sweet Fruits | 2 | 2 |
| Green Fruits | 1 | 1 |
| Red Berries | 1 | 1 |
| Cream Caramel | 5 | 4 |
| Woody Aromatic | 4 | 4 |
| Menthol | 1 | 1 |
| Herbal | 7 | 7 |
| Spicy | 6 | 6 |
| Green | 3 | 3 |
| Vegetal | 1 | 1 |


Flavour profile Bohemian Pilsner,
Trial: Fermentis vs Erbslöh
Floral
Citrus
Sweet Fruits
Green Fruits
Red Berries
Cream Caramel
Woody Aromatic
Menthol
Herbal
Spicy
Green
Vegetal
10
9
8
7
6
5
4
3
2
1
0
Saflager W34/70
BrewMasters German Classic W34/70 3G