M54

Californian Lager

Suitable for California Common and lagers fermented at ambient (ale) temperatures.

YEAST STRAIN DESCRIPTION

A unique lager strain that has the ability to ferment at ale temperatures without the associated off flavours. Extended lagering periods are also not required.

TECHNICAL CHARACTERISTICS

STRAIN CLASSIFICATION: Saccharomyces cerevisiae

RECOMMENDED TEMPERATURE RANGE: 18 - 20°C (64 - 68°F)

KILLER FACTOR: Sensitive

ATTENUATION: 77 - 82%

FLOCCULATION RATE: Medium - high

COMPACTION: Medium - high

VIABLE YEAST CELLS: >5 x 10^9 cells per gram

DRY WEIGHT: 93 – 96%

WILD YEAST: <1 per 10^6 cells

TOTAL BACTERIA: <1 per 10^6 cells

GMO STATUS: GMO Free

OBSERVABLE TRAITS

AROMA CHARACTERISTICS:
California lager yeast produces a clean lager aroma without the associated sulphur, this yeast is perfect for most kinds of lager.

FLAVOUR/MOUTHFEEL CHARACTERISTICS:
California lager yeast produces clean and crisp lagers, this yeast is excellent for producing anything from a hoppy pilsner to a helles allowing excellent malt and hop character to be expressed.

HIGHER ALCOHOL BEERS:
With a medium alcohol tolerance this yeast is not designed for fermenting over 9% ABV.