



ACTIVE DRY YEASTS

# SafLager™ W-34/70



IDEAL FOR NEUTRAL  
LAGER BEER

## KEY ELEMENTS

This famous yeast strain from Weihenstephan is used worldwide within the brewing industry. Known for its neutral character, SafLager™ W-34/70 produces neutral fermentation character, giving clean and neutral profile. Depending on the conditions, it may present slight fruity and floral notes.

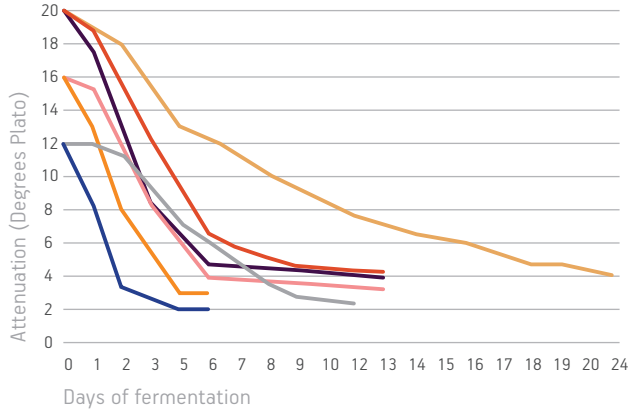
**Ingredients:** yeast (*Saccharomyces pastorianus*), emulsifier E491.



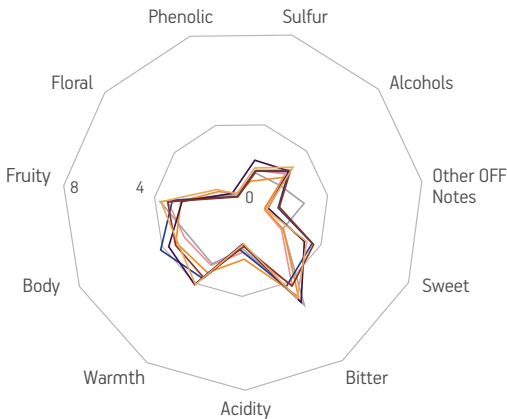
## CONDITIONS OF FERMENTATION

Code	Density Plato	Temperature	Pitching rate (g/hL)
C1	12	20	100
C2	16	20	100
C3	16	16	100
C4	20	12	100
C5	20	16	100
C5*	20	16	200
C6**	12	12	25

## FERMENTATION PROFILE



## SENSORY PROFILE



## CONCLUSIONS

- Relatively neutral
- Very robust and stable over many different conditions
- Ensures faster fermentation at higher temperatures, without affecting the flavor

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