

M84

Bohemian Lager Yeast

Bottom-fermenting Active Dried Brewing Yeast suitable for European lager and Pilsner style beers

YEAST STRAIN DESCRIPTION

Bohemian Lager is a classic bottom-fermenting, continental lager strain that produces elegant, well balanced beers. Bohemian Lager Yeast is characterized by its dry and clean palate, typical of traditional Czech brewing. This strain confers smooth, subtle yeast characteristics with muted fruit notes, resulting in refreshingly crisp lagers with expressive hop character. While rich and chewy, the beers fermented with this strain will not be sweet, but may have an elusive sweet malt flavor in the aftertaste. Lagering periods as short as 4 weeks may produce acceptable beer, but allowing beer to lager 6-8 weeks will result in beer that is richer, smoother, with a more refined aroma and flavor.

TECHNICAL CHARACTERISTICS

STRAIN CLASSIFICATION:

Saccharomyces cerevisiae

RECOMMENDED TEMPERATURE RANGE:

50-59°F (10-15°C)

PERFORMANCE CHARACTERISTICS:

(5- high, 1- low)

ATTENUATION: 4

FLOCCULATION RATE: 4

COMPACTION: 4

VIABLE YEAST CELLS: >5 x 10⁹ CFU/gram

DRY WEIGHT: 93 – 96%

WILD YEAST: <1 per 10⁶ cells

TOTAL BACTERIA: <1 per 10⁶ cells

GMO STATUS: GMO Free

FERMENTATION OBSERVATIONS

Starts quite quickly for a lager strain, building a thick krausen by 24 hours. Reaches final gravity in 2 weeks except for strong worts, which will require longer secondary fermentation. Lagering period with this strain can be fairly short, as little as 4 weeks with good results - although 6-8 weeks will result in a richer, smoother beer with more refined aroma.

OBSERVABLE TRAITS

AROMA CHARACTERISTICS:

Classic Bohemian Pilsner strain aroma and flavor characteristics can be expected.

FLAVOR/MOUTH FEEL CHARACTERISTICS:

Earthy spiciness of both noble hops and pilsner malt will be enhanced and supported by moderate to full body. In wort from simple grist bills, delicate malt flavors 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.

HIGHER ALCOHOL BEERS:

This strain will perform reasonably well in higher alcohol beer production, but only to 9% alcohol. Beer of over 7% alcohol will be slightly sweet, and the alcohol may be a bit hot.