



Technical Data Sheet

MUNICH CLASSIC

WHEAT BEER YEAST

LalBrew Munich Classic™ is a Bavarian wheat beer strain selected from the Doemens Academy Culture Collection in Germany. It imparts the spicy and fruity aroma profile typical of German wheat beer styles. LalBrew Munich Classic™ produces higher levels of esters and phenols compared to traditional Belgian wheat beer strains such as LalBrew Wit™. LalBrew Munich Classic™ has robust and consistent performance making it a great choice for a variety of traditional wheat beer styles. A true top-cropping yeast, LalBrew Munich Classic™ can be skimmed off the top of classic open fermentation vessels using traditional methods. Styles brewed with LalBrew Munich Classic™ include but are not limited to Hefeweizen, Weissbier, Dunkelweizen and Weizenbock.



MICROBIOLOGICAL PROPERTIES

Classified as *Saccharomyces cerevisiae*, a top fermenting yeast.

Typical Analysis of LalBrew Munich Classic™ yeast:

Percent solids	93% - 97%
Viability	≥ 5 x 10 ⁹ CFU per gram of dry yeast
Wild Yeast	< 1 per 10 ⁶ yeast cells
Diastaticus	Negative
Bacteria	< 1 per 10 ⁶ yeast cells

Finished product is released to the market only after passing a rigorous series of tests

*See specifications sheet for details



BREWING PROPERTIES

In Lallemand's Standard Conditions Wort at 20°C (68°F) LalBrew Munich Classic™ yeast exhibits:

Vigorous fermentation that can be completed in 4 days.

Medium to High attenuation and Low flocculation.

Aroma and flavor is balanced with prominent notes of banana and clove.

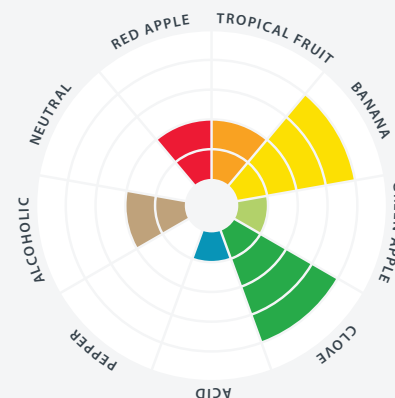
This strain is POF Positive.

The optimal temperature range for LalBrew Munich Classic™ yeast when producing traditional styles is 17 - 25°C (63 - 77°F).

Lag phase, total fermentation time, attenuation and flavor are dependent on pitch rate, yeast handling, fermentation temperature and nutritional quality of the wort. *If you have questions please do not hesitate to contact us at brewing@lallemand.com*



FLAVOR & AROMA



QUICK FACTS

BEER STYLES

Bavarian-style wheat

AROMA

Fruity, banana, clove

ATTENUATION RANGE

76 - 83 %

TEMPERATURE RANGE

17 - 25°C (63 - 77°F)

FLOCCULATION

low

ALCOHOL TOLERANCE

12% ABV

PITCHING RATE

50 - 100g/hL



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USAGE

The pitch rate will affect the fermentation performance and flavor of the beer. For LalBrew Munich Classic™ yeast, a pitch rate of 50 – 100g per hL of wort is sufficient to achieve optimal results for most fermentations. More stressful fermentations such as high gravity, high adjunct or high acidity may require higher pitch rates and additional nutrients to ensure a healthy fermentation.

LalBrew Munich Classic™ may be re-pitched just as you would any other type of yeast according to your brewery's SOP for yeast handling. Wort aeration is required when re-pitching dry yeast.



STORAGE

LalBrew Munich Classic™ yeast should be stored in a vacuum sealed package in dry conditions below 4°C (39°F). LalBrew Munich Classic™ will rapidly lose activity after exposure to air.

Do not use 500g or 11g packs that have lost vacuum. Opened packs must be re-sealed, stored in dry conditions below 4°C (39°F), and used within 3 days. If the opened package is re-sealed under vacuum immediately after opening, yeast can be stored below 4°C (39°F) until the indicated expiry date. Do not use yeast after expiry date printed on the pack.

Performance is guaranteed when stored correctly and before the expiry date. However, Lallemmand dry brewing yeast is very robust and some strains can tolerate brief periods under sub-optimal conditions.



DRY PITCHING

Dry pitching is the preferred method of inoculating wort. This method is simpler than rehydration and will give more consistent fermentation performance and reduce the risk of contamination. Simply sprinkle the yeast evenly on the surface of the wort in the fermenter as it is being filled. The motion of the wort filling the fermenter will aid in mixing the yeast into the wort.

For LalBrew Munich Classic™, there are no significant differences in fermentation performance when dry pitching compared to rehydration.



REHYDRATION

Rehydration of yeast prior to pitching should be used only when equipment does not easily facilitate dry pitching. Significant deviations from rehydration protocols can result in longer fermentations, under-attenuation and increased risk of contamination. Rehydration procedures can be found on our website.

Measure the yeast by weight within the recommended pitch rate range. Pitch rate calculators optimized for liquid yeast may result in significant overpitching.



BREWERS CORNER

- For more information on our yeasts including:
- › Technical Documents
 - › Best Practices Documents
 - › Recipes
 - › Pitch Rate Calculator and other brewing tools

Scan this QR code to visit the Brewers Corner on our website.

CONTACT US

If you have questions, do not hesitate to contact us at brewing@lallemand.com. We have a team of technical representatives happy to help and guide you in your fermentation journey.

www.lallemandbrewing.com
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