TDS – Plzen

**Description**

Plzen is a high quality Active Dry Brewing Yeast, ideal for crafting a wide range of traditionally brewed lager beers.

**Benefits**

* Well-suited for brewing a wide range of traditional European Lager styles, including German and Bohemian Pilsner, American Pilsner, Maibock, Doppelbock, Oktoberfest, and Marzen
* 74 - 81% Attenuation
* High flocculation
* 9 - 11% ABV alcohol tolerance
* Very fast fermentation rate
* Very good foam stability
* Fast Diacetyl reduction
* Low Acetaldehyde
* POF negative

**Principle**

Plzen yeast is a bottom fermenting yeast designed to embody the crisp, clean character synonymous with traditional Lager beers. Plzen yeast will produce a pure flavour profile with a fine, complex, subtle, fruity aroma and mild palate – yielding a beer with a very clean and crisp aroma, true to lager/pilsner style beers. This yeast strain is highly flocculent, giving crisp, brilliant, bright beer.

**Application and rates of use**

**Pitching rate:** 100-200 g/hL. The pitching rate varies with original gravity of the wort as well as brewing conditions.

**When to Use:**

This yeast can be pitched directly. If rehydration is preferred, follow these steps:

* Prepare the rehydration medium: 10 times the weight of yeast (5 litres for a 500g package), using either sterile wort (<5° Plato) or sterile water at 28 - 35°C (82 - 95°F). Optimum 30°C (86°F). We recommend against using demineralised water.
* Open the 500g package with sterile scissors and sprinkle on the surface to avoid clumping.
* Gently stir before leaving for 15 – 20 minutes, the slow rehydration will allow yeast membranes to reform.
* Adjust the temperature of the rehydrated yeast to within 5°C (9°F) of the pitching wort. Never subject the yeast to temperature shock.
* Gently stir and leave for a further 5 – 10 minutes.
* Stir well and pour into the wort to start fermentation. Use the rehydrated yeast within 30 minutes of rehydration.

**Optimal fermentation temperature:** 12-15°C | 53-59°F. For optimal results do not ferment at temperatures lower than 12°C.

**Typical Analysis at packaging:**



Storage and shelf life info can be copied and pasted from sales sheet