



YEAST  
**PLZEN**

TECHNICAL DATA SHEET

## 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.

## Guideline for use

- Check that the product is within its shelf life before use
- Read the Safety Data Sheet prior to use

### PRODUCT CODE

Y-PLZEN-500G

### COMMODITY CODE

21021010

### PACKAGING (KG)

500g

### STORAGE

Keep in original container.

### Temperature

4 – 10°C | 39 – 50°F

Open packaging should be resealed and stored at 4°C | 39°F and used within 5 days.

### Location

Store under dry conditions.

### Shelf Life

At the recommended temperature, 3 years from the date of manufacture.

## 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 (<math>5^{\circ}</math> 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.

### Ingredients:

Yeast, emulsifier (E491).

### Typical analysis at packaging:


% dry weight	> 93%
Viable Yeast Count (cfu/g)	> 6.0E+09
Non <i>Saccharomyces</i> spp.	< 1 cfu per 10 <sup>6</sup> yeast cells
Total Bacteria	< 1 cfu per 10 <sup>6</sup> yeast cells

## TECHNICAL SUPPORT

+44 (0) 115 978 5494 | [techsupport@murphyandson.co.uk](mailto:techsupport@murphyandson.co.uk)

### REGULATORY COMPLIANCE INFORMATION

Refer to the '**Product Specification Sheet**' or contact us on:  
+44 (0) 115 978 5494 | [compliance@murphyandson.co.uk](mailto:compliance@murphyandson.co.uk)

	Product name : Plzen
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For Health & Safety Information refer to the Safety Data Sheet.	Issue Number: V01
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