



# Brewline

## THE BREWER'S PORTFOLIO

### TECHNICAL DATA SHEET

## Hip-Hop Lager

Hip Hop lager is a selected *Saccharomyces Carlsbergensis* yeast. It is able to ferment across a wide range of temperatures. Between 10 and 17°C, it produces round and full beers, and between 20 and 24°C it produces beers of great finesse. Very good fermentation kinetics, low ester production. Very fast flocculation and sedimentation after fermentation. Its neutral profile makes it suitable for Export style beers.

This product complies with current EU regulations. The purity and quality of this product are verified by a specialised laboratory.

#### BREWING PROPERTIES

- Limit attenuation: 72-75% (between 10 and 16°C) and 80-85% (between 20 and 24°C)
- Flocculation : high
- Sedimentation : high
- Able to quickly reuse diacetyl
- Can be used as secondary fermentation yeast

#### RECOMENDED DOSAGE

- Primary fermentation between 12 and 24°C: 80-120 g/ hl
- Increase the dosage for pitching for temperatures below 12 °C, up to 200 to 300 g/hL at 9 °C.

#### INSTRUCTIONS FOR USAGE

- Add the necessary amount of yeast into 10 times its weight in water or sterile must at 23°C +/- 3°C. Mix gently and leave to rest for 15 min.
- In order to ensure a correct yeast metabolic activity, lower the temperature of the starter by adding an equal volume of water or sterile must.
- Wait 5 minutes and, if necessary, add again the same volume of water until the temperature difference between the yeast and the fermentation tank is less than 10°C.
- Add the yeast to the fermentation tank.

#### CARACTERISTICS

- Viable yeasts: > 5.10E9 UFC /g
- Total bacteria: < 5 / mL
- Other yeasts: < 1 / mL

#### PACKAGING & STORAGE

- - 500g packs (10kg boxes). 100g packs (2kg boxes).
- - Store in a cool place, ideally between 4 and 10°C, in its original unopened packaging. Store in its original sealed packaging in a cool, clean, dry and odour-free place. Observe the expiry date on the packaging. Use promptly after opening.

PF/05-11-2021. For use in breweries. For the production of products for direct human consumption. Information given for information purposes only and according to the current state of our knowledge, without commitment or guarantee. Produced in accordance with the purity specifications recommended for enzymes used in food processing by the Joint FAO/WHO Expert Committee on Food Additives (JECFA) and the FCC. The conditions of use of the product are subject to compliance with local legislation and standards.

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