



Nacho Leo

A very clean and crisp lager yeast isolated from a brewery in Mexico. If you enjoy easy drinking lagers this yeast could be a great house lager strain.



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DOSAGE
10-13* 80-140 g/hl

PROPAGATION

- For quality control we recommend direct pitching to the wort inside the fermentation vessel.
- Aeration and nutrient addition is recommended but may not be necessarily needed on Gen 0.

STORAGE
4-10* in dry conditions

INGREDIENTS
Active dry yeast (ADY)
(*Saccharomyces pastorianus*),
rehydration agent E491

**ONLY FOR PROFESSIONAL USE/
BREWERY USE**

Dehydrated Nacho Leo

Description

It is a dried version of a Lager Yeast, is a very clean and crisp strain isolated from a brewery in Mexico. If you enjoy easy drinking lagers this yeast could be a great house lager strain.

Technical Data

Oxygenation and/or rehydration may not be needed for generation 0 but may be beneficial.

It is recommended to have a pitch rate of at least 100g per hl of wort for a standard gravity brew (1.045). Pitch rate is between 100-150g/hl of wort. Intended Fermentation Temperature: 8-12 degrees.

Specification

Strain: *Saccharomyces pastorianus*
Live Cells: >1,0E+9 CFU per gram
ABV Tolerance: 9%
Nitrogen Demand: Low-Medium

Weight .500 kg
Industry Beer
Yeast Dried yeast
Beer Styles Bock, Helles, Lagers
Temperature 8-12C
Flocculation Low-medium
Attenuation 73-80%
Weight 1 (500 g), 40 (40x500g)