

WHC Lab Ltd., Prospect Lower, Newcastle, Co. Wicklow, Ireland, A63H0K8

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Approved By:	Philip Woodnutt	



Technical Data Sheet

Apres Ski Dehydrated Yeast

Product Description

Apres Ski Dehydrated Yeast is developed by WHC Lab.

Introducing our latest innovation in lager yeast strains, directly from the breathtaking Swiss Alps. Our Swiss lager yeast, offers an exceptional brewing experience that is sure to elevate your craft to new heights. This strain has been carefully selected to create lagers with remarkable sessionability, making it a perfect choice for brewers aiming to craft beers that are both approachable and refined.

Apres Ski is prized for its ability to produce exceptionally clean and refreshing lagers. Your beers will exhibit a delightful and subtle interplay of floral and fruity notes, imparting a unique character that's bound to captivate palates. With low ester production and crispness at higher fermentation temps it represents an ideal house lager strain option, ensuring consistent and predictable results with each batch.

Embrace the essence of the Swiss Alps in every pour and make Apres Ski your trusted companion in brewing excellence.

Guidelines

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). The pitch rate is between 100-200g/hl of wort.

The intended fermentation temperature range is 8°C to 16°C [46°F to 60°F].

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Beer Styles

LOW

LOW

LOW

Bock, German Lagers, Helles, Lagers, Pilsner

LOW

LOW

LOW

MEDIUM

If you have any questions or concerns about our product please contact us at *lab@whclab.com*



LOW

