

BEST PRACTICES

# MUNICH VS MUNICH CLASSIC

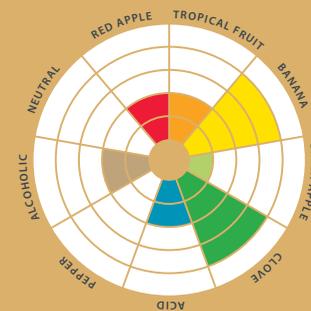
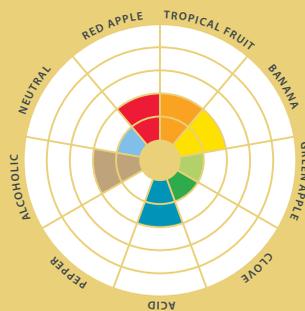


LalBrew Munich was selected in the early 2000's as our first wheat beer yeast and exhibited mild flavors and aroma. Good performance and flexibility in terms of style were the key characteristics for choosing that strain. We especially love Munich in Gose, Berliner Weisse, American Wheat and Wit beer styles.



LalBrew Munich Classic was introduced in 2015 and selected in collaboration with the Doemens Institute in Germany; specifically for its ability to produce traditional Hefe style beers. The banana and clove flavors and aroma are particularly noticeable without any process modifications. This yeast makes a beautiful Hefeweizen, Weizenbock or Dunkelweizen.

## FLAVOR & AROMA



## BEER STYLES



## TEMPERATURE RANGE

17 - 22°C (63 - 72°F)

## FLOCCULATION

LOW. SKIM-OFF YEAST IN OPEN FERMENTERS

## ATTENUATION

MEDIUM TO HIGH

## ALCOHOL TOLERANCE

12 %ABV