



DESCRIPTION: MATTERHORN is a Swiss lager yeast delivering clean, precise fermentation and consistent performance for everyday light lagers. It produces crisp, well-attenuated beers with minimal yeast character, letting delicate malt, subtle hops, and process choices shine.

RECOMMENDED STYLES: Light Lager, Helles, Pilsner, West Coast Lager, Dunkel, Bock, Schwarzbier.

COMPOSITION & TECHNICAL CHARACTERISTICS:

- **Yeast Strain:** *Saccharomyces pastorianus*
- **Fermentation Range:** 48–58°F/9–14°C
- **Flocculation:** Medium to High
- **Apparent Attenuation:** 79–83%
- **Fermentation Profile:** Clean, neutral, crisp
- **Recommended Nutrient:** SLAYER 800
- **Alcohol Tolerance:** Up to 12% ABV
- **POF:** Negative
- **STA-1:** Negative
- **PCR Verified:** Purity and performance

DOSAGE:

- Pitch 80–150 g/hL, or 90–170 g/bbl
- One 15 g sachet treats approximately 5–6 gallons / 19–23 L
- For larger homebrew volumes, use 2–3 grams per gallon of wort, rounding up to the next full sachet
- Use the higher end of the range for higher-gravity lagers or more demanding fermentation conditions

DIRECT PITCH OR REHYDRATE: MATTERHORN yeast is designed to be sprinkled directly onto the surface of your wort with no rehydration required. For best results, ferment within the recommended temperature range to maintain its clean, crisp lager profile and consistent attenuation.

While not required, some users prefer to rehydrate yeast. To hydrate yeast, first sanitize the yeast brick and scissors. Use 10 grams of sterilized tap water at 85–95°F/29–35°C, mixed with 0.25 grams of FermStart per gram of yeast. Sprinkle yeast on the water. Allow the slurry to stand undisturbed for 20 minutes, then swirl. Use small amounts of fermenting base to adjust the temperature to within 10°F/6°C of the fermentation temperature before pitching.

STORAGE: Store in the original sealed packaging, away from light, in a dry and odorless place. Store at a temperature of <68°F/20°C. Do not freeze. Use immediately after opening. **SHELF LIFE:** 36 months.