

CELLAR SCIENCE

BAJA

PREMIUM
BEER YEAST

DESCRIPTION:

A cold fermenting Mexican yeast that produces clean, crisp lagers. This versatile strain has a neutral character and finishes dry. Perfect for Mexican style light and dark lagers.

COMPOSITION & TECHNICAL CHARACTERISTICS:

- **Yeast Strain:** *Saccharomyces Pastorianus*
- **Fermentation Range:** 50–56°F/10–13°C
- **Flocculation & Sedimentation:** Medium to High
- **H₂S Production:** Low
- **STA-1:** Negative
- **Apparent Attenuation:** 78–85%
- **Alcohol Tolerance:** 10%
- **POF:** Negative
- **GMO:** No

DOSAGE: Use at a rate of 80–120 grams per barrel depending on wort temp and gravity. High gravity wort requires pitching on the high end of our recommended range.

DIRECT PITCH OR REHYDRATE:

CellarScience® BAJA yeast is designed to be sprinkled directly onto the surface of your wort with no oxygenation required in the initial fermentation. Our aerobic aeration process makes this possible by creating dry yeasts with high viability and high sterol levels. BAJA yeast is pre-loaded with essential nutrients to ensure a successful, complete fermentation.

STORAGE:

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



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