

# Craft brighter, cleaner, more refreshing lagers with confidence



Mexican lager is one of the leading beer styles in North America, with iconic brands enjoyed around the world. With the 2026 World Cup putting the spotlight on the region, there's never been a better time to brew your own. Why not add a clean, easy-drinking Mexican lager to your offering?

Cerveza Campeón is a high performance lager yeast inspired by the heritage of classic Mexican brewing. It delivers crisp fermentation and subtle malt sweetness, producing exceptionally clear beers with a clean finish and smooth drinkability.

Designed for brewers seeking that familiar, authentic Mexican lager character, Cerveza Campeón provides reliable attenuation, balanced flavour development, and outstanding clarity batch after batch.

## Make your next lager a-maize-ing.

### Key Characteristics

- Crisp, clean fermentation profile
- Subtle malt sweetness with delicate citrus and light ester notes
- Bright clarity and polished appearance
- Smooth, easy drinking finish
- Balanced attenuation for highly drinkable lagers
- Consistent, dependable fermentation performance

### Recommended Beer Styles

Mexican-style lagers

Light, crisp, and refreshing beer styles

International pale lagers

### Technical Highlights

#### Yeast type

Saccharomyces pastorianus

#### Alcohol tolerance

Up to 12%

#### Optimal fermentation temperature

10–14°C (50–60°F)

#### Dosage

1–1.5 g/L

#### Nitrogen Demand

Medium



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