



American ale yeast producing well balanced beers with low diacetyl and a very clean, crisp end palate. Forms a firm foam head and presents a very good ability to stay in suspension during fermentation.

INGREDIENTS: Yeast (*Saccharomyces cerevisiae*), emulsifier E491

TOTAL ESTERS



ppm at 18°P at 20°C
in EBC tubes

TOTAL SUPERIOR ALCOHOLS



ppm at 18°P at 20°C
in EBC tubes

RESIDUAL SUGARS



* corresponds to an apparent
attenuation of 81%

FLOCCULATION



FERMENTATION TEMPERATURE: 12-25°C (53.6-77°F) ideally 15-22°C (59-71.6°F)

DOSAGE INSTRUCTIONS: 50 to 80 g/hl

REHYDRATION INSTRUCTIONS:

Sprinkle the yeast in minimum 10 times its weight of sterile water or wort at 27°C ± 3°C (80°F ± 6°F). Leave to rest 15 to 30 minutes. Gently stir for 30 minutes, and pitch the resultant cream into the fermentation vessel. Alternatively, pitch the yeast directly in the fermentation vessel providing the temperature of the wort is above 20°C (68°F). Progressively sprinkle the dry yeast into the wort ensuring the yeast covers all the surface of wort available in order to avoid clumps. Leave for 30 minutes, then mix the wort using aeration or by wort addition.

TYPICAL ANALYSIS:

% dry weight:	94.0 – 96.5
Viable cells at packaging:	> 6 x 10 ⁹ /g
Total bacteria*:	< 5 / ml
Acetic acid bacteria*:	< 1 / ml
Lactobacillus*:	< 1 / ml
Pediococcus*:	< 1 / ml
Wild yeast non <i>Saccharomyces</i> *:	< 1 / ml
Pathogenic micro-organisms:	in accordance with regulation

*when dry yeast is pitched at 100 g/hl i.e. > 6 x 10⁶ viable cells / ml

STORAGE

During transport: The product can be transported and stored at room temperature for periods of time not exceeding 3 months without affecting its performance.
At final destination: Store in cool (< 10°C/50°F), dry conditions.

SHELF LIFE

24 months from production date. Refer to best before end date printed on the sachet.
Opened sachets must be sealed and stored at 4°C (39°F) and used within 7 days of opening. Do not use soft or damaged sachets.

Fermentis dry brewing yeasts are well known for their ability to produce a large variety of beer styles.

In order to compare our strains, we ran fermentation trials in laboratory conditions with a standard wort for all the strains and standard temperature conditions (Saflager: 12°C for 48h then 14°C / Safale & Safbrew: 20°C). We focused on the following parameters: Alcohol production, residual sugars, flocculation and fermentation kinetic.

Given the impact of yeast of the quality of the final beer it is recommended to respect the recommended fermentation instructions. We strongly advise users to make fermentation trials before any commercial usage of our products.