



DOSAGE

14-22° 40-100 G/HL

PROPAGATION

- For quality control, we recommend direct pitching to the wort inside the fermentation vessel.
- Aeration and nutrient addition is recommended but may not be necessarily needed on Gen 0.

LOT NO

STORAGE 4-10° in dry conditions

EXPIRE DATE

INGREDIENTS

Active dry yeast (ADY) (*Saccharomyces cerevisiae*), rehydration agent E491
ONLY FOR PROFESSIONAL USE/BREWERY USE

Dehydrated Bond Dried Yeast

Description

It is a dried version of an English Ale yeast that is characterized by high attenuation, fruity ester formation during fermentation and is ideal for dark styles such as stouts, porters or brown ales.

Technical Data

Oxygenation and/or rehydration may not be needed for generation 0 but may be beneficial.

It is recommended to have a pitch rate of at least 50g per hl of wort for a standard gravity brew (1.045). Pitch rate is between 50-130g/hl of wort.

Intended Fermentation Temperature: 18-22 degrees.

Specification

Strain: *Saccharomyces cerevisiae*

Live Cells: >1,0E+9 CFU per gram

ABV Tolerance: 14%

Nitrogen Demand: Medium

Weight	<i>0.5 kg</i>
Industry	<i>Beer</i>
Yeast	<i>Dried yeast</i>
Beer Styles	<i>Brown Ales, Imperial Stouts, IPAs, Pale Ales, Red Ales, Stouts</i>
Flocculation	<i>High</i>
Temperature	<i>16-21°C</i>
Comparative Strains	<i>SO4</i>
Attenuation	<i>76-80%</i>
ABV Tolerance	<i>14%</i>
Weight	<i>1 (500 g), 40 (40x500g)</i>