

PRODUCT SPECIFICATION

SAFALE S-04



Description

English ale yeast selected for its fast fermentation character and its ability to form a compact sediment at the end of fermentation, helping to improve beer clarity. Recommended for the production of a large range of ales and specially adapted to cask-conditioned ones and fermentation in cylindo-conical tanks.

Ingredients Declaration

Yeast (*Saccharomyces cerevisiae*), Emulsifier: E491 (sorbitan monostearate)

Fermentation

ideally 15-20°C (59-68°F)

Pitching

50 to 80 g/hl

Rehydration Instructions

Sprinkle the yeast in minimum 10 times its weight of sterile water or wort at 25 to 29°C (77°F to 84°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.

Storage

36 months from production date. 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

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.

Supplied in 500gm Vacuum Sealed Packs