

PRODUCT SPECIFICATION

SAFALE US-05



Description

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 Declaration

Yeast (*Saccharomyces cerevisiae*), emulsifier E491

FERMENTATION

ideally at 18-28°C (64-82°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.

Supplied in 500gm Vacuum Sealed Packs