

Safale K-97

Dry ale yeast

Ingredients:	Yeast (<i>Saccharomyces cerevisiae</i>), rehydrating agent																
Properties:	A German ale yeast selected for its ability to form a large firm head when fermenting. This top cropping ale yeast is suitable for top fermented beers with low esters levels and can be used for Belgian type wheat beers. Sedimentation: low. Final gravity: low.																
Dosage:	50 g/hl to 80 g/hl.																
Pitching instructions:	<p>a) Rehydration method Re-hydrate in a stirred vessel prior to pitching. Sprinkle the dry yeast into 10 times its own weight of water or wort at $27C \pm 3C$ ($80F \pm 6F$). When the yeast is reconstituted into a cream (15 to 30 mins), continue to stir for another 30 minutes. The yeast cream is then ready to pitch into the fermentation vessel.</p> <p>b) Direct pitching Pitch the dry yeast directly into the fermenting vessel with volume wort at above 20C (68F). Sprinkle into the wort to avoid clumps and to disperse thoroughly. Leave to stand for 30 minutes and then add remaining wort to achieve the desired starting temperature then mix the wort e.g. by aeration.</p>																
Fermentation temperature:	Recommended fermentation temperature: 15C – 24C (59-75F).																
Packaging:	1 x 10 kg vacuum-packed sachets in cardboard box.																
Storage:	Store in cool (< 10C/50F), dry conditions. Opened sachets must be sealed and stored at 4C (39F) and used within 7 days of opening. Do not use soft or damaged sachets.																
Shelf life:	Refer to best before end date on sachets. 24 months from production date under recommended storage conditions.																
Typical analysis:	<table><tr><td>% dry weight:</td><td>94.0 – 96.5</td></tr><tr><td>Viable cells at packaging:</td><td>$> 6 \times 10^9$ / gramme</td></tr><tr><td>Total bacteria*:</td><td>< 5 / ml</td></tr><tr><td>Acetic acid bacteria*:</td><td>< 1 / ml</td></tr><tr><td>Lactobacillus*:</td><td>< 1 / ml</td></tr><tr><td>Pediococcus*:</td><td>< 1 / ml</td></tr><tr><td>Wild yeast non <i>Saccharomyces</i>*:</td><td>< 1 / ml</td></tr><tr><td>Pathogenic micro-organisms:</td><td>in accordance with regulation</td></tr></table> <p>*when dry yeast is pitched at 100 g/hl i.e. $> 6 \times 10^6$ viable cells / ml</p>	% dry weight:	94.0 – 96.5	Viable cells at packaging:	$> 6 \times 10^9$ / gramme	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
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Important notice:	Please note that any change to a fermentation process may alter the final product quality. We therefore advise that fermentation trials are carried out prior to using our yeast commercially.																