

Safbrew WB-06

Dry brewing yeast

| | | | | | | | | | | | | | | | | | |
|--|--|---------------|-------------|----------------------------|----------------------------|------------------|------------|------------------------|------------|-----------------|------------|---------------|------------|--|------------|-----------------------------|-------------------------------|
| Ingredients: | Yeast (<i>Saccharomyces cerevisiae</i>), rehydrating agent | | | | | | | | | | | | | | | | |
| Properties: | A speciality yeast selected for wheat beer fermentations. The yeast produces subtle estery and phenol flavour notes typical of wheat beers Sedimentation: low Final gravity: high. | | | | | | | | | | | | | | | | |
| Dosage: | 50 g/hl to 80 g/hl in primary fermentation. | | | | | | | | | | | | | | | | |
| Pitching instructions: | Re-hydrate the dry yeast into yeast cream in a stirred vessel prior to pitching. Sprinkle the dry yeast in 10 times its own weight of sterile water or wort at $27C \pm 3C$ ($80F \pm 6F$). Once the expected weight of dry yeast is reconstituted into cream by this method (this takes about 15 to 30 minutes), maintain a gentle stirring for another 30 minutes. Then pitch the resultant cream into the fermentation vessel. Alternatively, pitch dry yeast directly in the fermentation vessel providing the temperature of the wort is above $20C$ ($68F$). 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 and then mix the wort e.g. using aeration. | | | | | | | | | | | | | | | | |
| 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 |
| % 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 | | | | | | | | | | | | | | | | |
| 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. | | | | | | | | | | | | | | | | |