

The Fermentis range of dried brewing yeast.

Safale S-04 Ale Yeast (*Saccharomyces Cerevisiae*) \$4.20 per 11 gm sachet.

A well-known, commercial English ale yeast, selected for its fast fermentation character and its ability to form a very compact sediment at the end of the fermentation, helping to improve beer clarity. This yeast is recommended for the production of a large range of ale beers and is specially well adapted to cask-conditioned ales and fermentation in cylindro-conical tanks. High sedimentation. Recommended temperature range: 18°C-24°C. Recommended pitching rate: 50 g/hl to 80 g/hl.

Safale K-97 (*Saccharomyces Cerevisiae*) \$4.20 per 11 gm sachet.

A typical German ale yeast, selected for its ability to form a large firm head when fermenting. This is a top cropping ale yeast specially recommended for the production of wheat/weizen beers. It is most suitable for the production of a wide range of ale beers and is well adapted to open tanks. Low sedimentation. Recommended temperature range: 18°C-24°C. Recommended pitching rate: 50 g/hl to 80 g/hl.

Safbrew WB -06 (*Saccharomyces Cerevisiae*) \$5.20 per 11 gm sachet.

A specialty German yeast selected for wheat beer fermentation. Produces subtle estery and phenol flavours typical of German Hefeweizens. Low sedimentation. The high final gravity this yeast produces is evidence of the good body and mouthfeel of the finished beer. Recommended fermentation temperature is 15C to 24C. Higher temperatures will produce greater quantities of estery compounds. Recommended pitching rate 50 g/hl to 80 g/hl in primary fermentation.

Safbrew S-33 Ale Yeast (*Saccharomyces Cerevisiae*) \$2.50 per 11 gm sachet.

A very popular general purpose yeast, displaying both very robust conservation and consistent performance. This yeast produces superb flavour profiles and can be used for the production of lager type or ale beers. Medium sedimentation. Recommended temperature range: 15°C-24°C. Recommended pitching rate: 50 g/hl to 80 g/hl

SafBrew T-58 (*Saccharomyces Cerevisiae*) \$4.20 per 11 gm sachet.

A speciality yeast selected for its estery somewhat peppery and spicy flavour development. Low sedimentation. May have Belgian origins. Recommended fermentation temperature: 18°C-24°C. Recommended pitching rate: 50 g/hl to 80 g/hl. This yeast is also recommended for secondary fermentations in bottles. Recommended pitching rate: 50 g/hl to 80 g/hl.

SafLager W-34/70 (*Saccharomyces Uvarum*) \$5.80 per 11 gm sachet.

A world-famous Weihenstephan lager strain with unique technological specs and high sedimentation. Possibly Bohemian in origin. Recommended temperature range: 9°C-15°C (ideally 12°C). Recommended pitching rate at 12°C-15°C: 80 to 120 g/hl (equivalent to 8 to 12 millions/ml wort). For a pitching temperature below 12°C, increase the pitching rate accordingly, up to 200 to 300 g/hl at 9°C (equivalent to 20 to 30 million viable cells/ml wort).

SafLager S-23 Lager Yeast (*Saccharomyces Uvarum*) \$5.80 per 11 gm sachet.

S-23 is a genuine German style dried lager yeast, developing the best of its lager notes under low-temperature fermentation. Good flocculation with excellent attenuation. The right choice for the production of a wide range of lager and pilsener beers in cylindro-conical tanks. This bottom fermenting yeast originates from the VLB (Berlin) in Germany and is known under the code RH. The strain is used by Western European commercial breweries and has been reported to produce lagers with some fruity and estery notes.

Recommended temperature range: 9°C-15°C (ideally 12°C). Recommended pitching rate at 12°C to 15°C: 80 to 120 g/hl (equivalent to 8 to 12 million viable cells/ml wort). For a pitching temperature below 12°C, increase the pitching rate accordingly, up to 200 to 300 g/hl at 9°C
Sedimentation: high.

Final gravity: medium.

SafLager S-189 Lager Yeast (*Saccharomyces Uvarum*) \$5.80 per 11 gm sachet.

Originating from the Hürlimann brewery in Switzerland but also registered at Weihenstephan under the reference 195, this strain is probably the most popular lager yeast world-wide and is used by a large number of commercial breweries. Selected for its fairly neutral flavour development, this yeast is recommended for a wide range of lager and pilsen beers.

Recommended temperature range: 9°C-15°C (ideally 12°C). Recommended pitching rate at 12°C-15°C: 80 to 120 g/hl (equivalent to 8 to 12 million viable cells/ml wort). For a pitching temperature below 12°C, increase the pitching rate accordingly, up to 200 to 300 g/hl at 9°C (equivalent to 20 to 30 million viable cells/ml wort).

Sedimentation: high.

Final gravity: medium

Safale US-05 American Ale yeast (*Saccharomyces Cerevisiae*) \$4.20 per 11gram sachet

The most famous American ale yeast strain now available as a ready-to-pitch dry yeast. Produces well balanced flavours with low diacetyl, a very clean, crisp end palate with low fruitiness and mild ester production. Allowing malt and hop characteristics to dominate the beer profile, this yeast is suitable for many beer styles eg. Pale and Brown Ales, Porters, Stouts, and IPAs.

Fermentation temperature: 15C – 24C.

Pitching rate: 50 – 80 gms /hl.

Pitching instructions for dried yeast.

Re-hydrate the dry yeast into yeast cream in a sterilized vessel prior to pitching. Sprinkle the dry yeast in 10 times its own weight of sterile water or wort at 27C ± 3C. 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. 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 and aerate the wort.