

Active dried brewing yeast
top-fermenting, for
German wheat beer

Product Description

BrewMasters Wheat Beer Yeast is a speciality yeast for German wheat beer Bavarian style. This yeast produces subtle fruity ester and phenol notes (banana flavours) typical for wheat beers. Sedimentation properties are medium, final gravity is between medium to high.

Admitted according to laws and regulations presently valid in the EU. Purity and quality are proved by specialized laboratories.

Product and Effect

Due to the high viable cell count, extract is reduced as quickly as possible and a high final fermentation degree is obtained. The formation of undesirable fermentation by-products is prevented.

Recommended fermentation temperature: 20 - 24 °C.

Dosage

50 g/hL to 100 g/hL with primary fermentations.

Application – Rehydration instructions

Prior to pitching, rehydrate the dry yeast into yeast cream in a vessel under stirring. Sprinkle the dry yeast in 10 times its own weight of wort or a sugar based liquid at 23 °C ± 3 °C. Once the expected weight of dry yeast is reconstituted into cream by this method (which takes about 15 to 30 minutes), maintain gentle stirring for another 30 minutes. Then pitch the resulting cream into the original wort batch. Alternatively, pitch the dry yeast directly into the fermentation vessel provided, wort temperature exceeds 20 °C. Progressively sprinkle the dry yeast into the wort ensuring the yeast entirely covers the surface of wort available in order to avoid lumps. Allow to stand for 30 minutes, and then mix the wort, e. g. using aeration, very important for the future fermentation.

Storage

Packed under protective gas. Store in a cool and dry place (< 10 °C). Take care that packaging's are tightly closed. Opened packaging's must be sealed and stored at 4 °C and used within 2 months of opening, to ensure the highest activity and viability of the yeast. Do not use soft or damaged packaging's.

Produced by Erbslöh Geisenheim AG