Fermentis by Lesaffre

SafBrew™ HA-18

ACTIVE DRY YEAST

THE OBVIOUS CHOICE FOR VERY HIGH GRAVITY BEERS

SafBrew™ HA-18 is a powerful solution (consisting of POF+ Active Dry Yeast and enzymes) for the production of high-gravity and particularly high alcoholic beers - such as strong ales, barley wines and barrel aged beers with very high density. It has a very good resistance to osmotic pressure and high fermentation temperatures (thermotolerant yeast).

Ingredients:

Yeast (*Saccharomyces cerevisiae* POF+), Glucoamylase from *Aspergillus niger* (EC 3.2.1.3), Maltodextrin, Emulsifier: sorbitan monostearate (E/INS 491)

Total esters	Total superior alcohols	Apparent attenuation	Flocculation	Sedimentation
high	high	98-102%	-	medium

Experimental conditions: Standard wort in EBC tube at 15°P at 20°C/68°F.

Fermentis dry brewing yeasts are well known for their ability to produce a large variety of beer styles. In order to compare our strains, we ran fermentation trials in laboratory conditions with a standard wort for all the strains and standard temperature conditions (SafLager: 12°C/53,6°F for 48h then 14°C/57,2°F / SafAle: 20°C/68°F). We focused on the following parameters: Alcohol production, residual sugars, flocculation and fermentation kinetic.

Given the impact of yeast on the quality of the final beer it is recommended to respect the prescribed fermentation instructions. We strongly advise users to make fermentation trials before any commercial usage of our products.

Fermentation temperature: Optimum: 25°C – 35°C (77.0°F – 95.0°F)

Pitching:

Sprinkle the yeast in minimum 10 times its weight of sterile water or boiled and hopped wort at 25 to 35°C (77°F to 95°F). Leave to rest 15 to 30 minutes, gently stir and pitch the resultant cream into the fermentation vessel.

Alternatively, you can also pitch directly; depending on your equipment, habits and feelings at 25°C to 37 °C (77°F to 98.6°F)

The SafBrew™ HA-18 is not suitable for re-pitching or for bottle and cask conditioning.

Fermentis division of S.I. Lesaffre • BP 3029 - 137 rue Gabriel Péri - 59703 Marcq-en-Barœul Cedex - France • Tel.: +33(0)3 20 81 62 75 • Fax: +33(0)3 20 81 62 70 • www.fermentis.com

Fermentis by Lesaffre

ACTIVE DRY YEAST

Dosage instruction: 100 – 160g/hL / 0,13 – 0,21 oz/gal

Typical analysis:

- Viable yeast > 1.0 *10^{10} cfu/g
- Purity : > 99.999 %
- Lactic acid bacteria: < 1 cfu /10^7 yeast cell
- Acetic acid bacteria: < 1 cfu /10^7 yeast cell
- Pediococcus: < 1 cfu /10^7 yeast cell
- Total Bacteria: < 5 cfu /10^7 yeast cell
- "Wild" Yeast[1].: < 1 cfu /10^7 yeast cell
- Pathogenic micro-organisms: in accordance with regulation

[1.] *EBC Analytica 4.2.6 – ASBC Microbiological Control-5D*

Storage:

The product must be stored/transported in dry conditions and protected from direct heat sources (e.g. sunlight, …). For up to 6 months, the product can be stored/transported at ambient temperature below 25°C/77°F without affecting its performances. Peaks up to 40°C/104°F are allowed for a limited period of time (less than 7 days in total). For prolonged storage times (beyond 6 months) after product has arrived at final destination, Fermentis recommends storage at a controlled temperature (below 15°C/59°F).

Shelf life:

36 months from production date. Refer to best before end date printed on the sachet. Opened sachets must be sealed and stored at 4°C/39°F and used within 7 days of opening. Do not use soft or damaged sachets.

Fermentis division of S.I. Lesaffre • BP 3029 - 137 rue Gabriel Péri - 59703 Marcq-en-Barœul Cedex - France • Tel.: +33(0)3 20 81 62 75 • Fax: +33(0)3 20 81 62 70 • www.fermentis.com