



## SafSour™ Barrel Instinct

### A UNIQUE DRY FERMENTATION SOLUTION FOR COMPLEX SOUR WOODY/WINEY BEERS

**SafSour™ Barrel Instinct** is the perfect solution (made of Active Dry Yeast + Enzyme + Bacteria) to produce flavorful mixed fermentation sour beers.

When used for fermentation in wooden barrels, **SafSour™ Barrel Instinct** delivers fermentative and wood-related flavor complexity along with balanced acidity, notable dryness, and a rich fruity expression. Aromatic profile will change over time, with typical *Brettanomyces* and other microbial-derived flavors, along with deep woody notes, that may evolve over three to six months of maturation. Most likely, when used in other conditions, e.g. in stainless steel vessels and kegs or in bottles, flavor profile delivered might vary and exhibit different flavorful fruity notes.

Time tends to mellow and shift its overall print and fermentation flavor nuances. Barrel and wood types may drive flavor diversification.

#### Ingredients:

Yeast (*Saccharomyces cerevisiae*, *Brettanomyces bruxellensis*), Emulsifier: sorbitan monostearate (E/INS 491) /Bacteria (*Lactiplantibacillus plantarum*, *Levilactobacillus brevis*, *Pediococcus acidilactici*), maltodextrin, Glucoamylase from *Aspergillus niger* (EC 3.2.1.3).

Acidity

Mild

Phenol

Very low

Madeira / Porto  
notes

High

Fruitiness

High

Barrel, Keg  
fermentation &  
ageing

#### Experimental conditions:

This product was tested in pilot trials using different matrixes, including aged and non-aged hops and with wooden barrel maturation. Sensory tests were conducted during 12 months of maturation. Beer flavor was dependent on barrel and matrix as well as maturation time.

Given the impact of yeast on the quality of the final beer, we recommend adhering to the prescribed fermentation instructions. We strongly advise users to make fermentation trials before any commercial usage of our products.

#### Fermentation temperature:

Optimum: 15 – 25°C (59 - 77°F)



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**Dosage Instruction:** 110g / hL *i.e.* 0,15 oz/gal

### Typical analysis:

Dry matter > 93%

Acetic bacteria: < 1000 CFU / g

Coliform: < 100 CFU / g

Yeast: < 1000 CFU / g

Mold: < 100 CFU / g

### Storage:

When storing for 6 months or less: the product must be stored at a temperature below 10°C (50.0°F).

When storing for more than 6 months: storage must be done under cool temperature < 4°C (39.2°F) and in dry conditions.

For a short period of time not exceeding 7 days, ambient temperature can be observed.

### Transportation:

Product may be transported at ambient temperatures, ideally not more than 30°C (86.0°F) for maximum 7 days.

For prolonged periods of time, exceeding 7 days, the product should be transported at temperature below 10°C (50.0°F).

### Shelf life:

24 months from production date. Refer to best before end date printed on the sachet. Opened sachets must be sealed and stored at 4°C (39.2°F) and used within 7 days of opening. Do not use damaged sachets.



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