SafAle™ F-2

ACTIVE DRY YEAST

DESIGNED FOR YOUR BOTTLE AND CASK CONDITIONNING

SafAle™ F-2 has been selected specifically for secondary fermentation in bottle and in cask. This yeast assimilates very little amount of maltotriose but assimilates basic sugars (glucose, fructose, saccharose, maltose). It is characterized by a neutral aroma profile respecting the base beer character and settles very homogeneously at the end of fermentation.

Ingredients:

Yeast (*Saccharomyces cerevisiae*), Emulsifier E491

SafAle™ F-2 resists to high alcohol levels (>10% v/v) and allows brewers to obtain all the properties of refermentation:

- Beer preservation thanks to oxygen trapping
- Contribution in roundness and maturation aromas
- Carbonation
- Sticks well at the bottom of the bottles/casks and forms a nice haze when it is resuspended

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

Fermentation temperature: 15°C – 25°C (59°F – 77°F)

Pitching: From 2 to 35 g/hl in function of the level of alcohol (ABV in %) and the pre-carbonation (CO2 in g/l) of the beer as mentioned in the below table:

		CO_2 (g/l)			
	g/hl	**0,5**	**1,5**	**3**	**6**
ABV (%)	**5**	2	7	7	14
	8	2	7	7	14
	12	7	14	14	35

Instructions of use:

- **Rehydratation:**

SafAle™ F-2 should **not be rehydrated directly in the beer.**

Sprinkle the yeast in minimum 10 times its weight of sterile water at a temperature of 25 to 29°C (77°F to 84°F).

Leave to rest 15 to 30 minutes. Gently stir.

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

ACTIVE DRY YEAST

- **Usage:**

Add 5 to 10 grams of sugar per liter of beer (to obtain a saturation of 2.5 to 5.0 g/l of CO_2).
Pitch the sweetened beer, that should be at fermentation temperature (20-25°C) with the rehydrated yeast.
Carbonation will be achieved in 1 to 2 weeks at 20-25°C*
At the end of refermentation, the beer can be cooled down and will gain in roundness after 2 to 3 weeks.
* carbonation at 15°C can take over 2 weeks.

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:

For less than 6 months: the product must be stored under 24°C. For more than 6 months: the product must be stored under 15°C. For short period not exceeding 7 days there is an exception to these rules.

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