The SafAle™ BE-134 is a *Saccharomyces cerevisiae* var. *diastaticus* and is characterized by a particularly high attenuation.

This typical yeast strain is recommended for Belgian *Saison*-style beers. It gives fruity aromas with a slight spicy character (POF+) such as clove notes. This strain will bring highly refreshing and drinkable beers.

**INGREDIENTS:** Yeast (*Saccharomyces cerevisiae* var. *diastaticus*), emulsifier E491

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 for 48h then 14°C / *SafAle*: 20°C). We focused on the following parameters: Alcohol production, residual sugars, flocculation and fermentation kinetic.

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:** ideally 18-28°C (64.4-82.4°F)

**PITCHING:** 50 to 80 g/hl

**REHYDRATION INSTRUCTIONS:**
Sprinkle the yeast in minimum 10 times its weight of sterile water or wort at 25 to 29°C (77°F to 84°F). Leave to rest 15 to 30 minutes.

Gently stir for 30 minutes, and pitch the resultant cream into the fermentation vessel.

Alternatively, pitch the yeast directly in the fermentation vessel providing the temperature of the wort is above 20°C (68°F). 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, then mix the wort using aeration or by wort addition.

**TOTAL ESTERS**

<table>
<thead>
<tr>
<th>ppm at 13.5°P at 20°C in EBC tubes</th>
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<tbody>
<tr>
<td>45</td>
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**TOTAL SUPERIOR ALCOHOLS**

<table>
<thead>
<tr>
<th>ppm at 13.5°P at 20°C in EBC tubes</th>
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<tbody>
<tr>
<td>180</td>
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**RESIDUAL SUGARS**

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<tr>
<th>*0g maltotriose/L, corresponding to an apparent attenuation of 90%</th>
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**FLOCCULATION**

slow

**SEDIMENTATION**

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