

SafAle™ F2



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

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 oxygene 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: 15-25°C (59-77°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)			
		0,5	1,5	3	6
ABV(%)	g/hl				
	5	2	7	7	14
	8	2	7	7	14
	12	7	14	14	35

INSTRUCTIONS OF USE:

REHYDRATION

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.

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 CO₂).

Pitch the sweetend 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:

% dry weight:	94.0 – 96.5
Viable cells at packaging:	> 19 x 10 ⁹ /g
Total bacteria*:	< 5 / ml
Acetic acid bacteria*:	< 1 / ml
<i>Lactobacillus</i> *:	< 1 / ml
<i>Pediococcus</i> *:	< 1 / ml
Wild yeast non <i>Saccharomyces</i> *:	< 1 / ml
Pathogenic micro-organisms:	in accordance with regulation

*when dry yeast is pitched at 100 g/hl i.e. > 6 x 10⁶ viable cells / ml

STORAGE

36 months from production date. During transport: The product can be transported and stored at room temperature for periods of time not exceeding 3 months without affecting its performance.

At final destination: Store in cool (< 10°C/50°F), dry conditions.

SHELF LIFE

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.

The obvious choice for beverage fermentation 