What's new?

We have new fermentation solutions. Have a look!
Fermentis has developed the art of fermentation with passion, aiming to always improve taste and pleasure in the beverage industry. You’ll find in this document our latest innovations.

**Contact**
For any question or project, feel free to call or mail us. We’ll be pleased to help you.
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Our three newcomers

*SafSour™ LP 652 - SpringBlanche™
SafBrew™ LA-01*
**SafSour™ LP 652**

**A HIGHLY RELIABLE BACTERIA TO CREATE BALANCED SOUR BEERS**

**KEY ELEMENTS**

This homofermentative lactic acid bacteria is ideal for kettle sour beer recipe. It has been specifically selected by Fermentis for its capabilities to produce mainly lactic acid, to bring clean lactic flavor and to release unique tropical, citrus and fruity notes. For sure, SafSour™ LP 652 will give a nice freshness to your beer.

**Ingredients:** *Lactobacillus plantarum* LP 652; maltodextrin as a carrier.

**HOW TO USE IT?**

**DOSAGE**

An optimum dosing rate of **10 g/L** provides a lactic fermentation within 24h - 36h.

**PITCHING**

It is recommended to pitch directly into the non-hopped wort at the temperature of **37°C**.

**STORAGE**

Storage must be done in **cool temperatures** (<4°C / 39,2°F) and in **dry conditions**.

**SHELF LIFE**

18 months from production date (see printed information on the sachet).

**IMPORTANT NOTICE**

Keep the product at 4°C. We strongly advice users to make fermentation trials before any commercial usage.

**PROPERTIES**

- Acidifies non-hopped wort within 24 to 36 hours at 37°C (+/- 3°C).
- Produces mainly lactic acid and a low amount of acetic acid.
- Presents a low tolerance towards iso alpha acids (half of the SafSour™ LP 652 growth’s is inhibited, IC50 of 5 ppm).
- Reaches a final pH of 3,2 - 3,6.
- Releases tropical, citrus and fruity notes with a freshness sensation.
HOW TO USE IT?

RECOMMENDATIONS

Haze produced by Spring’Blanche™ is highly dependent on the beer composition and brewing process.

It is recommended to perform some preliminary dosage trials before the first use in commercial beers. It is to be pointed out that beer pasteurization may slightly increase the final haze in beer.

It is also recommended to dose Spring’Blanche™ at the beginning of the maturation step to get an optimum result. Spring’Blanche™ addition during fermentation is not recommended.

Dosage

Between 5 g/hl and 20 g/hl.
An optimum dosing rate of 10 g/hL will provide a stable haze of approximately 20°EBC.

Pitching

Spring’Blanche™ needs to be mixed with beer (or process water) before usage. Dispersion should take less than 3 minutes. Disperse Spring’Blanche™ on the surface of beer or water between 20°C to 30°C under medium agitation. It may be difficult to disperse at concentrations in the hydration medium higher than 150 g/L.

If Spring’Blanche™ is hydrated in water, it should be either containing a minimum of 30ppm iso-alpha acids or it should definitely be used within 4 hours after hydration.

Microbial Analysis

Total bacteria: < 10000 CFU /g
Lactic bacteria: < 1000 CFU /g
Acetic bacteria: < 1000 CFU /g
Wild Yeast Non-Saccharomyces: < 100 CFU /g

Packaging

Available in 100g sachets.

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.

Points of Attention

- Concentrations above 20 g/hL may impact the beer flavor profile.
- Some enzymes such as proteases may significantly decrease the efficiency of Spring’Blanche™.

Ingredients

- Yeast protein extract.

Key Elements

Beer contains polyphenols which may form complexes by interacting with some specific proteins. These complexes create a haze when they remain in suspension. The haze level will depend on the polyphenol content in the beer and the particles density (W/V) will impact the stability of the haze. Spring’Blanche™ is a yeast extract rich in native proteins of various molecular weights which will specifically interact to produce a permanent stable haze. It is ideal to produce hazy beers (e.g. wheat beers – Belgian Style Wit / Blanches – or hazy IPAs).

Spring’Blanche™ is functional product to naturally secure a stable haze overtime.
SafBrew™ LA-01

PERFECT TO BREW LOW AND NON-ALCOHOLIC BEERS

KEY ELEMENTS

This yeast will help you produce low and/or nonalcoholic beverages (<0.5ABV). It does not absorb maltose and maltotriose but assimilates simple sugars (glucose, fructose and sucrose) and it is characterized by a subtle aroma profile. With a medium sedimentation, it forms no clumps but a powdery haze when resuspended in the beer.

Ingredients: yeast (Saccharomyces cerevisiae var. chevalieri), emulsifier E491.

HOW TO USE IT?

**DOSAGE & TEMPERATURES**

Pitch 50 to 80 g/hl in primary fermentation. Ideally at 10 to 25°C (50 to 77°F).

**PITCHING**

You can rehydrate or pitch directly; depending on your equipment, habits and feelings.

**PACKAGING**

Available in 20x500g and 1x10kg.

**STORAGE**

During transport: you can store at room temperature for 3 months maximum without affecting its performance. At final destination: store in cool (<10°C/50°F) and dry conditions.

POINTS OF ATTENTION

- As the beer at the end of fermentation will contain a lot of residual fermentable sugars, it is mandatory to pasteurize the beer after packaging (between 80 and 120 PU).
- This yeast is not suitable for cropping and repitching.

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.
Our solutions for New England and Brut IPAs

NE IPA - Brut IPA
**KEY ELEMENTS**

New England IPAs are beers which are juicy, hoppy and purposely hazy or cloudy. To help you brew this new style of beers, Fermentis has selected three yeast strains. They strongly adhere to the style and differ based on their aromatic expression. Get the advices of our experts and make your choice.

**Ingredients:** yeast (*Saccharomyces cerevisiae*), emulsifier E491.

We have selected three yeast strains that are more suited to New England IPAs:

- **SafAle™ S-33** has the juiciest character and allows the release of intense hop tropical notes.
- **SafAle™ S-04**, on the other hand, releases more stone fruit notes and citric character.
- **SafAle™ K-97** has the most green, herbal and citric side of the hop character.

These three solutions will help you produce a juicy, hoppy and hazy beer. But each one will drive different fruity nuances. You can observe their proper character on the graphs.
FOR YOUR BRUT IPA

KEY ELEMENTS

Also known as Champagne beer, this new trendy beer style is characterised by a light pale color, fruity-hoppy aromas and a bone-dry body. The use of specific enzymes and yeasts is mandatory and, to help, Fermentis recommends two strains. We hope the comparison opposite will help you choose the best one for you.

Ingredients: yeast (*Saccharomyces cerevisiae*), emulsifier E491.

We have selected two yeast strains which deliver the main characteristics you are looking for in a Brut IPA beer.

**Make your choice!**

**SafAle™ S-33**
- Bold hop flavors with fruity boost character.
- Dry finish with smooth aftertaste.

**SafAle™ US-05**
- Intense and distinctive hop character.
- Dry and sparkling finish.

SENSORY PROFILE*

- Fruitiness level
- Body
- Hop Tropical
- Hop Citric
- Phenolic
- Fermentation Fruity**
- Stone Fruits
- Hop Floral
- Hop Herbal

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*S Comparative sensory profile obtained of a BRUT IPA reference recipe under the same conditions. Data obtained by a expert tasting panel.

** Fruity flavors produced by the yeast.
Our complete portfolio

Fermentis supplies different ranges of yeast strains. **You want to brew a Lager?** We have selected three dedicated yeasts. **You want to brew an Ale?** You can select amongst eight strains and one mix of yeast and enzyme.
Make your choice!

To picture and compare their flavor and aroma characteristics, our main commercial yeast strains have been tested in the same standard conditions, with the lowest possible impact of other ingredients, i.e. in the most neutral conditions.
An expert in the art of fermentation

Fermentis works with everyone in the world of beer, wine, spirits and other fermented beverages. Its range of products and services covers almost all professional requirements: from safeguarding production to expressing sensory characteristics. Business Unit of the Lesaffre Group, global key player in fermentation and yeast, Fermentis builds solutions and results upon its talented experts, visionary R&D program, industrial expertise which meets the highest international quality standards and a strong and coherent marketing and communication strategy. Its mission? Become the obvious choice for brewers, winemakers and all producers of fermented beverages, helping them express their inventiveness and creativity.