

# Safbrew T-58

## Dry brewing yeast

Ingredients:	Yeast ( <i>Saccharomyces cerevisiae</i> ), rehydrating agent
Properties:	A speciality yeast selected for its estery somewhat peppery and spicy flavour development. Sedimentation: medium. Final gravity: high. Also recommended for bottle-conditioning of beers. Excellent performance in beers with alcohol contents of up to 8.5% v/v but can ferment up to 11.5% v/v.
Dosage:	50 g/hl to 80 g/hl in primary fermentation. 2.5 g/hl to 5.0 g/hl in bottle-conditioning.
Pitching instructions:	Re-hydrate the dry yeast into yeast cream in a stirred vessel prior to pitching. Sprinkle the dry yeast in 10 times its own weight of sterile water or wort at $27C \pm 3C$ ( $80F \pm 6F$ ). Once the expected weight of dry yeast is reconstituted into cream by this method (this takes about 15 to 30 minutes), maintain a gentle stirring for another 30 minutes. Then pitch the resultant cream into the fermentation vessel. Alternatively, pitch dry yeast directly in the fermentation vessel providing the temperature of the wort is above 20C (68F). 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 and then mix the wort e.g. using aeration.
Fermentation temperature:	Recommended fermentation temperature: 15C – 24C (59-75F)
Packaging:	4 x 38 x 11.5 g nitrogen-flushed sachets in cardboard box.
Storage:	Store in cool (< 10C/50F), dry conditions. Opened sachets must be sealed and stored at 4C (39F) and used within 7 days of opening. Do not use soft or damaged sachets.
Shelf life:	Refer to best before end date on sachets. 24 months from production date under recommended storage conditions.
Typical analysis:	% dry weight: 94.0 – 96.5 Viable cells at packaging: $> 6 \times 10^9$ / gramme Total bacteria*: < 5 / ml Acetic acid bacteria*: < 1 / ml Lactobacillus*: < 1 / ml Pediococcus*: < 1 / ml Wild yeast non <i>Saccharomyces</i> *: < 1 / ml Pathogenic micro-organisms: in accordance with regulation <i>*when dry yeast is pitched at 100 g/hl i.e. <math>&gt; 6 \times 10^6</math> viable cells / ml</i>
Important notice:	Please note that any change to a fermentation process may alter the final product quality. We therefore advise that fermentation trials are carried out prior to using our yeast commercially.