



SafBrew™ DA-16



THE OBVIOUS CHOICE FOR DRY-FLAVORFUL BEERS

SafBrew™ DA-16 is a powerful solution (consisting of Active Dry Yeast and enzymes) for the production of very dry and flavorful beers, particularly fruity and hoppy ones such as Brut IPAs. SafBrew™ DA-16 is also recommended for very high gravity wort, allowing a level of alcohol up to 16% ABV.

Ingredients:

Yeast (*Saccharomyces cerevisiae*), Maltodextrin, Glucoamylase from *Aspergillus niger* (EC 3.2.1.3), Emulsifier E491 (Sorbitan monostearate)

Total esters
high

Total superior
alcohols
high

Apparent
attenuation
98-102%

Flocculation
-

Sedimentation
medium

Experimental conditions: Standard wort in EBC tube at 15°P at 20°C .

Fermentis dry beer 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 on the quality of the final beer it is recommended to respect the prescribed fermentation instructions. We strongly advise users to make fermentation trials before any commercial usage of our products.

Fermentation temperature: Optimum: 20°C – 32°C (68.0°F – 89.6°F)

Pitching:

Sprinkle the yeast in minimum 10 times its weight of sterile water or boiled and hopped wort at 25 to 35°C (77°F to 95°F). Leave to rest 15 to 30 minutes, gently stir and pitch the resultant cream into the fermentation vessel.

Alternatively, you can also pitch directly; depending on your equipment, habits and feelings at 20°C to 32 °C (68°F to 89.6°F)

SafBrew DA-16 is not suitable for re-pitching and for bottle and cask conditioning.

Dosage instruction: 100 – 160g/hL





ACTIVE
DRY YEAST

Typical analysis:

- Viable yeast > $1.0 \cdot 10^{10}$ 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” Yeast¹: < 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 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