



SafAle™ HA-18

This product is a blend of active dry yeast and enzymes. It is recommended for the production of particularly high attenuating beers even for **Very High Gravity fermentation**, such as "Barley Wines". The yeast strain in this product is able to reach 18% alc. (v/v), depending on the process and the substrate with a **very good resistance to the osmotic pressure and high fermentation temperatures** (thermotolerant yeast).

INGREDIENTS: Yeast (*Saccharomyces cerevisiae*), Maltodextrin, Glucoamylase from *Aspergillus niger* (EC 3.2.1.3), Emulsifier E491 (sorbitan monostearate).

TOTAL ESTERS

70

ppm at 30°P at 25°C
in Flask

TOTAL SUPERIOR ALCOHOLS

375

ppm at 30°P at 25°C
in Flask

RESIDUAL SUGARS

0 g/l*

*0g maltotriose/L
corresponding to an apparent
attenuation of 97%

FLOCCULATION

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SEDIMENTATION

Medium

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 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: 25°C – 35°C (77.0°F – 95.0°F).

DOSAGE INSTRUCTIONS: 100 – 160 g/hl

REHYDRATION INSTRUCTIONS:

- ❖ Direct pitch in the fermentor at fermentation temperature at 25°C – 35 °C (77.0°F – 95.0°F) or
- ❖ Rehydrate the yeast in 10 times its volume of water or wort at 25°C – 37 °C (77.0°F – 98.6°F).
 - Leave to rest for 15 minutes
 - Gently stir
 - Pitch in the fermentor

TYPICAL ANALYSIS:

% dry weight:	94.0 – 96.5
Viable cells at packaging:	> 10 x 10 ⁹ /g
Total bacteria*:	< 5 / ml
Acetic acid bacteria*:	< 3 / ml
Lactobacillus*:	< 3 / ml
Pediococcus*:	< 3 / 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. > 10 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

TECHNICAL DATA SHEET - SafAle™ HA-18 - Rev: MAY2017

The obvious choice for beverage fermentation 