

NEW YEAST & ENZYME BLEND

# SafBrew™ DW-17

A POWERFUL BLEND  
FOR DRY, COMPLEX BEERS



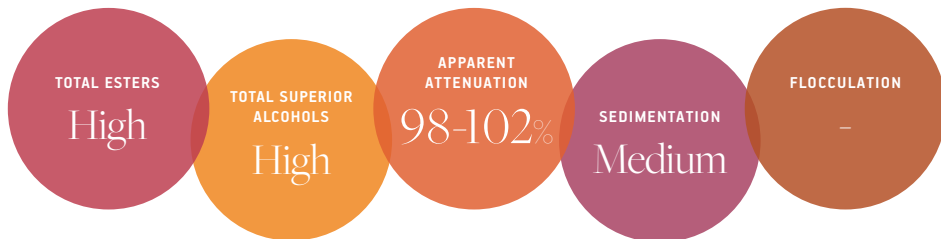
## KEY ELEMENTS

SafBrew™ DW-17 is the perfect solution for fermenting **beers that are distinctly complex and dry, and feature a fruity, woody, slightly acidic character.** This is the newest product in the All-In-1™ line by Fermentis, a mix of active dry yeast and enzymes that work together to help create stronger, dryer beers. SafBrew™ DW-17 produces beers with a high level of esters and higher alcohols. It is also recommended to ferment high density worts that allow **a level of alcohol up to 17% ABV.**

**Ingredients:** Yeast (*Saccharomyces cerevisiae* POF+), Glucoamylase from *Aspergillus niger* (EC 3.2.1.3), Maltodextrin, Emulsifier: Sorbitan monostearate (E/INS 491).



Experimental conditions:  
standard wort in EBC tube at 15°C at 20°C (68°F)



## INSTRUCTIONS OF USE

- **Sprinkle the yeast in minimum 10 times its weight** of sterile water or boiled and hopped wort at 25°C 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 choose to pitch directly;** depending on your equipment, habits and preferences, at 20°C to 32°C (68°F to 89.6°F).

## DOSAGE

100 to 160 g/hL (0.13 to 0.21 oz/gal)

## 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) or lower, and used within 7 days of opening. Do not use soft or damaged sachets.

## PACKAGING

Available in 10 g and 500 g sachets.

## PROPERTIES

- **Viable yeast:** > 1.0 \*10<sup>10</sup> cfu/g
- **Purity:** > 99.999%
- **Lactic acid bacteria:** < 1 cfu /10<sup>7</sup> yeast cell
- **Acetic acid bacteria:** < 1 cfu /10<sup>7</sup> yeast cell
- **Pediococcus:** < 1 cfu /10<sup>7</sup> yeast cell
- **Total Bacteria:** < 5 cfu /10<sup>7</sup> yeast cell
- **"Wild" Yeast<sup>1</sup>:** < 1 cfu /10<sup>7</sup> yeast cell
- **Pathogenic micro-organisms:** in accordance with regulation

<sup>1</sup> EBC Analytica 4.2.6 – ASBC Microbiological Control-5D

## STORAGE

The product must be stored/transported in dry conditions and protected from direct heat sources (e.g. sunlight, ...).

**For up to 6 months,** the product can be stored/transported at ambient temperature below 25°C/77°F without affecting its performances. Peaks up to 40°C/104°F are allowed for a limited period of time (less than 7 days in total).

**For prolonged storage times (beyond 6 months)** after product has arrived at final destination, Fermentis recommends storage at a controlled temperature (below 15°C/59°F).