



SafAle™ WB-06



THE PERFECT SOLUTION FOR WHEAT BASE BEERS

Fruity and phenolic character, varying with the fermentation conditions. Produces well-attenuated beers and it is ideal for wheat base beers, such as Belgian and German Styles (Ex. Wit Beers and Weizen Beers). Produces typical phenolic notes of wheat beers. Allows to brew beer with a high drinkability profile and presents a very good ability to suspend during fermentation.

Ingredients:

Yeast (*Saccharomyces cerevisiae* var. *diastaticus*), emulsifier E491

Total esters
medium

Total superior
alcohols
high

Apparent
attenuation
86-90%

Flocculation
-

Sedimentation
slow

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

Fermentation temperature: Ideally at 18-24°C (64-75°F)



Pitching: Lesaffre know-how and continuous yeast production process improvement generates an exceptional quality of dry yeasts able to resist to a very wide range of uses, incl. cold or no rehydration conditions, without affecting their viability, kinetic and/or analytical profile. Brewers can choose usage conditions that fit the best their needs, i.e.:

With our E2U™ label, you have the choice: you can rehydrate, or you can pitch directly; depending on your equipment, habits and feelings.

- **Direct Pitching**

Pitch the yeast directly in the fermentation vessel on the surface of the wort at or above the fermentation temperature. Progressively sprinkle the dry yeast into the wort ensuring the yeast covers all the surface of wort available to avoid clumps. Ideally, the yeast will be added during the first part of the filling of the vessel; in which case hydration can be done at wort temperature higher than fermentation temperature, the fermenter being then filled with wort at lower temperature to bring the entire wort temperature at fermentation temperature.

- **With prior rehydration**

Alternatively, sprinkle the yeast in minimum 10 times its weight of sterile water or boiled and hopped wort at 25 to 29°C (77°F to 84°F). Leave to rest 15 to 30 minutes, gently stir and pitch the resultant cream into the fermentation vessel.



THE OBVIOUS CHOICE FOR BEVERAGE FERMENTATION



Dosage: 50 to 80 g/hl.

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 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.

