



# SafAle™ F-2

## DESIGNED FOR BOTTLE AND CASK CONDITIONING

SafAle™ F-2 has been selected specifically for secondary fermentation in bottle and in cask. This yeast assimilates very little amount of maltotriose but assimilates basic sugars (glucose, fructose, saccharose, maltose). It is characterized by a neutral aroma profile respecting the base beer character and settles very homogeneously at the end of fermentation.

## Ingredients:

Yeast (*Saccharomyces cerevisiae*), emulsifier: monostearate sorbitan (E/INS 491)

**SafAle™ F-2 resists to high alcohol levels (>10% v/v)** and allows brewers to obtain all the properties of refermentation:

- Beer preservation thanks to oxygen trapping
- Contribution in roundness and maturation aromas
- Carbonation
- Sticks well at the bottom of the bottles/casks and forms a nice haze when it is resuspended

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 15°C - 25°C (59°F – 77°F)

**Pitching:** From 2 to 35 g/hL (0,26 to 0,046 oz/gal in function of the level of alcohol (ABV in %) and the pre-carbonation (CO<sub>2</sub> in g/L) of the beer as mentioned in the below table:

		CO <sub>2</sub> (g/L) – oz/gal			
		0,5 – 0,0006	1,5 – 0,002	3 – 0,004	6 – 0,008
ABV (%)	g/hL – oz/gal				
	5 - 0,006	2 – 0,002	7 – 0,009	7 – 0,009	14 – 0,018
	8 - 0,011	2 – 0,002	7 – 0,009	7 – 0,009	14 – 0,018
	12 - 0,016	7 – 0,009	14 – 0,018	14 – 0,018	35 – 0,046

## Instructions of use:

### Rehydration:

SafAle™ F-2 should **not be rehydrated directly in the beer**.

Sprinkle the yeast in minimum 10 times its weight of sterile water at a temperature of 25 to 29°C (77°F to 84°F). Leave to rest 15 to 30 minutes. Gently stir.



THE OBVIOUS CHOICE FOR BEVERAGE FERMENTATION



### Usage:

Add 5 to 10 grams of sugar per liter of beer to obtain a saturation of 2.5 to 5.0 g/L of CO<sub>2</sub> (0,33 to 0,66 oz/gal).

Pitch the sweetened beer, that should be at fermentation temperature with the rehydrated yeast.

Carbonation will be achieved in 1 to 2 weeks\*

At the end of refermentation, the beer can be cooled down and will gain in roundness after 2 to 3 weeks.

\* carbonation at 15°C/59°F can take over 2 weeks.

### Typical analysis:

- 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).

**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.



THE OBVIOUS CHOICE FOR BEVERAGE FERMENTATION