



SafBrew™ BR-8



THE FIRST DRY BRETT DESIGNED FOR YOUR BOTTLE AND/OR CASK CONDITIONING

SafBrew™ BR-8 has been selected specifically for secondary fermentation in bottles and casks. This yeast assimilates the total amount of glucose, fructose, saccharose, maltose and maltotriose. It is characterized by a production of specific phenolic compounds, more specifically ethyl phenols such as 4-Ethylguaiacol and 4-Ethylphenol responsible for the animal, horse sweat, leather, barnyard and so called funky specific aromatics at the end of fermentation. The development of these flavors takes time and the optimum is normally reached after 3 months of fermentation. It is also possible that the profile evolves slightly till 6 months of maturation; and even more.

Ingredients:

Yeast (*Brettanomyces bruxellensis*), Emulsifier: sorbitan monostearate (E/INS 491)

SafBrew™ BR-8 resists to rather high alcohol levels (\approx up to 8.5% v/v), depending on the saturation of the beer; and allows brewers to benefit of all properties related to refermentation:

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

Given the impact of yeast on 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.

Optimal Fermentation Temperature: 15°C – 25°C (59°F – 77°F)

Pitching: typically 10 g/hL (0.013 oz/gal); but pitching rate can be adapted depending on the level of alcohol (ABV in %) and the pre-carbonation (CO₂ in g/L) of the beer before refermentation.

Instructions of use:

Rehydration:

SafBrew™ BR-8 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°C to 29°C (77°F to 84.2°F).

Leave to rest 15 to 30 minutes. Gently stir until obtaining a yeast cream.



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Usage:

Add 5 to 10 grams of sugar per liter of beer (0.67 to 1.34 oz of sugar per gal of beer) to obtain an additional saturation of 2.5 to 5.0 g/L of CO₂ (0.33 to 0.67 oz/gal of CO₂).

Pitch the sweetened beer at fermentation temperature with the rehydrated yeast.

Carbonation will be achieved in 1 to 3 months of maturation*

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

* carbonation at lower end temperatures (e.g. 15°C / 59°F) can take over 3 months.

Typical values¹:

- Viable yeast : > 5.0 *10⁹ cfu/g
- Purity :
 - Lactic acid bacteria: < 1 cfu /10⁶ yeast cell
 - Acetic acid bacteria: < 1 cfu /10⁶ yeast cell
 - Pediococcus: < 1 cfu /10⁶ yeast cell
 - Total Bacteria: < 5 cfu /10⁶ yeast cell
 - "Wild" Yeast²: < 5 cfu /10⁶ yeast cell
 - Pathogenic micro-organisms: in accordance with regulation

¹ Analysis done according to our HACCP study

² Other than *Brettanomyces spp.*

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:

24 months from production date. Refer to best before end date printed on the sachet. Opened sachets must be sealed and stored at 4°C (39.2°F) and used within 7 days of opening. Do not use soft or damaged sachets.

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