



## SafAle™ BW-20



### THE IDEAL WHEAT BEER YEAST FOR BELGIAN-STYLE WHITES

Specialty yeast designed for the production of wheat beers, in typical Belgian style, with fruity flavors and specific phenolic character (clove and peppery notes). This yeast strain was selected against the most famous Belgian wit beer yeasts as benchmark. Its less phenolic nature produces an aromatic but milder base beer, allowing for the expression of added ingredients, such as coriander or citrus peel. This strain doesn't ferment all the maltotriose, giving extra mouthfeel to the beer. Medium sedimentation: forms no clumps but a powdery haze when resuspended in the beer.

### Ingredients:

Yeast (*Saccharomyces cerevisiae* POF+), Emulsifier: sorbitan monostearate (E/INS 491)

Total Esters  
High-medium

Total Superior Alcohols  
High-medium

Apparent Attenuation  
77-83%

Flocculation  
Low

Sedimentation  
Medium

Experimental conditions: Standard wort in EBC tube at 18°P at 20°C/68°F.

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/53.6°F for 48h then 14°C/57.2°F - SafAle™: 20°C/68°F).

Given the impact of yeast on the quality of the final beer, we recommend adhering to the prescribed fermentation instructions. We strongly advise users to make fermentation trials before any commercial usage of our products.

**Fermentation temperature:** Ideally 18-26°C (64.4-78.8°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.



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#### 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.

**Dosage:** 50 - 80 g/hL (0.07 - 0.11 oz/gal)

#### Typical values<sup>1</sup>:

- 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>2</sup>: < 1 cfu /10<sup>7</sup> yeast cell
  - Pathogenic micro-organisms: in accordance with regulation

<sup>1</sup> Analysis done according to our HACCP study

<sup>2</sup> EBC Analytica 4.2.6 – ASBC Microbiological Control-5D

#### Storage:

The product must be stored/transported in dry conditions and protected from direct sunlight. For less than 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 5 days). Fermentis recommends a long-term storage at a controlled temperature (below 15°C/59°F), once the product arrives to the final destination.

#### 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.

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