

Cider STRONG Yeast

A robust yeast for aromatic cider

Active dry yeast for fruit and flower musts, including elderflower. Its 12–30 °C operating range and alcohol tolerance of up to 17% also suit stronger ciders. Direct addition to must at 25–30 °C is possible.

Product specifications

Type	Active dry cider yeast
Application	Fruit and flower musts
Standard dosage	10 g per 25–30 L
Restarting fermentation	10–20 g according to conditions
Fermentation temperature	12–30 °C
Alcohol tolerance	Up to 17%
Composition	Saccharomyces cerevisiae; emulsifier sorbitan monostearate
Product number	513976

How to use

01 Prepare the starter

Bring a 10% sugar solution, or equal parts water and must, to 25–30 °C.

02 Rehydrate

Sprinkle in the yeast, stir gently and allow to swell for 20–25 minutes.

03 Add to the must

Pour the whole yeast mixture into the fermenter and mix thoroughly.

04 Control temperature

Keep the fermentation within 12–30 °C.

Direct addition

Alternatively, add the contents directly to must at 25–30 °C and mix thoroughly.

Storage and safe use

Store in a cool, dry place. Follow the current instructions, dosage and safety information on the packaging. Keep out of reach of children. Check the best-before date and batch number on the pack.

Product details and enquiries: brewa.eu/en/contact