

Cider Yeast

Preserve fruit character in cider

Suitable for cider made from apples, pears, strawberries and berries, whether still, sparkling or carbonated. Fermentation proceeds at a moderate rate between 15 and 30 °C.

Product specifications

Type	Active dry cider yeast
Batch volume	25-30 L
Alcohol tolerance	Up to 13%
Fermentation temperature	15-30 °C
Fermentation rate	Moderate
Composition	Saccharomyces cerevisiae; emulsifier sorbitan monostearate
Product number	113021

How to use

01 Recommended rehydration

Rehydrate for 20-25 minutes in a 10% sugar solution, or equal parts water and must, at 25-30 °C. Stir gently, then add to the must.

02 Direct addition

Alternatively, stir the contents directly into must at 25-30 °C.

03 Dosage

Use 5 g for 25-30 L of initial fermentation; for a restart, use 5-10 g according to conditions.

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