

Fruit Wine Yeast HAT

Versatile yeast for fruit wine

An active wine yeast strain for a range of fruits. It emphasises fruit aromas and ferments fructose effectively. Its low nitrogen requirement and limited formation of sulphur compounds support a clean fermentation profile.

Product specifications

Type	Active dry fruit wine yeast, HAT
Initial fermentation	5 g per 25–30 L
Restarting fermentation	5–10 g according to conditions
Properties	Good fructose fermentation; low nitrogen requirement
Fermentation profile	Low formation of sulphur compounds
Product number	112421

How to use

01 Rehydrate

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

02 Direct addition

Alternatively, add the contents directly to must at 25–30 °C and stir 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