

Green Frog

Fast fermentation of sugar and fruit washes

This powerful blend of yeast, nutrients, vitamins and trace elements is intended for a 25 L batch. Depending on sugar quantity, up to 18% alcohol is possible. Leave enough headspace in the fermenter and monitor fermentation temperature.

Product specifications

15% alcohol	6 kg sugar · 20–30 °C · 3–5 days
18% alcohol	8 kg sugar · 20–28 °C · 7–10 days
Batch volume	25 L
Composition	Yeast strain, nutrients, vitamins and trace elements

How to use

01 Dissolve the sugar

Prepare 15 L of warm water at approximately 25 °C and dissolve either 6 or 8 kg of sugar according to target strength.

02 Pitch

Top up to 25 L total volume, check the temperature, sprinkle in the sachet and mix slowly but thoroughly.

Leave room for fermentation

Because fermentation is vigorous, do not seal the vessel airtight and leave enough headspace. Adapt the temperature to your chosen batch.

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