

Mead STRONG Yeast

A robust strain for mead

Suitable for various honey-to-water ratios and fruit meads. This active dry yeast tolerates up to 18% alcohol and works at 13–31 °C. Direct addition to must at 25–30 °C is also possible; ensure adequate yeast nutrition.

Product specifications

Type	Active dry yeast for mead
Application	Meads with various honey-to-water ratios and fruit meads
Standard dosage	10 g per 25–30 L
Restarting fermentation	10–20 g according to conditions
Fermentation temperature	13–31 °C
Alcohol tolerance	Up to 18%
Composition	Saccharomyces cerevisiae (bayanus); emulsifier sorbitan monostearate
Product number	513983

How to use

01 Prepare the mixture

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

02 Rehydrate

Add the yeast, stirring gently, and allow it to swell for 20–25 minutes.

03 Pitch

Add all of the rehydrated yeast to the must and mix in.

04 Check nutrients

Provide suitable yeast nutrients for honey must as directed on the nutrient packaging.

Direct addition

Alternatively, add the contents directly to honey 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