

Mead Yeast

Yeast for different styles of mead

Suitable for classic meads with different honey-to-water ratios and fruit additions. It ferments steadily, clears easily and forms a compact sediment.

Product specifications

Type	Active dry yeast for mead
Initial fermentation	5 g per 25–30 L
Restarting fermentation	5–10 g according to conditions
Fermentation behaviour	Steady
Settling behaviour	Easy settling, with compact sediment
Product number	111021

How to use

01 Recommended rehydration

Allow the yeast to swell for 20–25 minutes in a 10% sugar solution, or equal parts water and must, at 25–30 °C. Then mix into the full batch.

02 Direct addition

Alternatively, add the sachet 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