

Restart STRONG Yeast

Restart a sluggish wine fermentation

This alcohol-tolerant yeast is intended for stalled wine fermentations. The amount required depends on temperature, alcohol content and the condition of the wine; suitable nutrients may also be needed. Direct addition to must at 25–30 °C is possible.

Product specifications

Type	Active dry yeast for restarting fermentation
Application	Stalled wine fermentation
Dosage	10 g per 20–30 L according to conditions
Fermentation temperature	10–35 °C
Alcohol tolerance	Up to 18%
Composition	Saccharomyces bayanus; emulsifier sorbitan monostearate
Product number	513990

How to use

01 Prepare the mixture

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

02 Rehydrate

Sprinkle in the yeast and stir gently, allowing it to swell for 20–25 minutes.

03 Add to the batch

Add all of the yeast mixture to the fermenter and mix thoroughly.

04 Check nutrients

If needed, use an appropriate nutrient according to its instructions.

Direct addition

Alternatively, add the contents 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