

Restart Yeast

Restart fermentation deliberately

Active dry yeast for a stalled fermentation, with a neutral aroma profile and low foam formation. Dosage depends on the conditions in the particular batch.

Product specifications

Type	Active dry yeast for restarting fermentation
Dosage	5 g per 20–30 L according to conditions
Aroma profile	Neutral
Fermentation behaviour	Strong performance with little foam
Composition	Saccharomyces bayanus; sorbitan monostearate
Product number	123031

How to use

01 Rehydrate

Gently rehydrate the yeast in a 10% sugar solution, or a mixture of water and must, at 25–30 °C for approximately 20–25 minutes.

02 Pitch

Add the rehydrated yeast to the affected batch and mix carefully. Alternatively, add directly according to product instructions.

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