

# USBY Brewing Yeast

## Balanced beer with a clean profile

Suitable for various beer styles and fermentation temperatures. Low ester production and moderate formation of higher alcohols support a neutral profile that lets malt and hops come forward.

## Product specifications

|                                |                                                            |
|--------------------------------|------------------------------------------------------------|
| Type                           | Active dry brewing yeast                                   |
| Dosage                         | 15 g per 25-30 L wort                                      |
| Fermentation temperature       | 12-26 °C                                                   |
| Apparent attenuation           | 78-82%                                                     |
| Ester production               | Low                                                        |
| Formation of higher alcohols   | Moderate                                                   |
| Flocculation and sedimentation | Moderate                                                   |
| Composition                    | Saccharomyces cerevisiae; emulsifier sorbitan monostearate |
| Product number                 | 111021                                                     |

## How to use

### 01 Rehydrate

Gently rehydrate 15 g of yeast in 150 mL of water at 15-20 °C for 20-25 minutes, then stir into the wort.

### 02 Direct addition

Alternatively, sprinkle the yeast onto cooled wort 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](https://brewa.eu/en/contact)