

WINE Complex

Yeast and nutrients in one sachet

This combination of yeast, nutrients and vitamins simplifies the production of stronger wines. Separate rehydration is unnecessary. Increase the number of sachets for larger batches, for example two sachets for 100 L.

Product specifications

Type	Yeast, nutrient and vitamin complex
Batch volume	25-50 L per sachet
Larger batches	Increase sachets proportionally, e.g. two for 100 L
Pitching temperature	Approximately 30 °C
Fermentation onset	Usually within 24 hours
Composition	Saccharomyces cerevisiae (bayanus), nutrients and vitamins

How to use

01 Prepare the batch

Make 25-50 L of fruit must with warm water and allow it to cool to approximately 30 °C.

02 Add directly

Add the whole sachet to the fermenter and stir well. Fermentation usually begins within 24 hours.

Simple to dose

One sachet combines wine yeast and nutrients. Increase the number of sachets proportionally for larger batches.

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