

# Cider Yeast

## A balanced aromatic profile for cider

This active dried yeast supports a delicate profile combining notes of fresh and processed fruit with a balanced flavour that enhances the cider's structure. It is also suitable for demanding fermentations and batches containing sugar syrup.

## Product specifications

|                      |                          |
|----------------------|--------------------------|
| Type                 | active dried cider yeast |
| Yeast strain         | Saccharomyces cerevisiae |
| Emulsifier           | sorbitan monostearate    |
| Yield                | 10-50 L batch            |
| Primary fermentation | 10 g per 10-50 L         |
| Fermentation restart | 10-20 g per 10-50 L      |

## How to use

### 01 Prepare the water

Boil 200 mL of water and allow it to cool to 30–35 °C. Use 100 mL of water for each 10 g of yeast.

### 02 Rehydrate the yeast

Add a pinch of yeast nutrient and the entire portion of yeast. Stir until fully dispersed, leave for 20 minutes and stir again after 10 minutes.

### 03 Add sugar

After 20 minutes, stir in one teaspoon of sugar until dissolved and wait for a clearly visible layer of foam.

### 04 Acclimatise the yeast

Add a small amount of must and leave approximately 1 cm of headspace for the foam.

## Adding to the batch

Clear foaming will normally appear within 20–60 minutes. Add the active yeast starter to the fermenter. The temperature difference must not exceed 5 °C.

## Direct addition

Adding yeast without rehydration may result in delayed, weak or incomplete fermentation.

## Storage and safe use

Store in a dry, cool place at no more than 20 °C, preferably refrigerated. Follow the current packaging instructions. Use only as intended and keep out of reach of children.

Product details and enquiries: [brewa.eu/en/contact](https://brewa.eu/en/contact)