

Fermentation Starter

Restart a stuck fermentation

High acidity, a high sugar level or a heavily clarified batch may slow or stop fermentation. STARTER yeast is intended to restart the process under these conditions. The strain metabolises fructose effectively and tolerates elevated alcohol levels.

Product specifications

Type	active dried yeast for fermentation restart
Yeast strain	<i>Saccharomyces cerevisiae</i>
Emulsifier	sorbitan monostearate
Application	restarting slow or stopped fermentation
Dosage	1 g per 2–3 L of batch
Temperature range	10–32 °C
Recommended batch temperature	25–30 °C during restart

How to use

01 Check the temperature

Before use, bring the liquid in the fermenter to 25–30 °C.

02 Add the yeast

When fermentation problems occur, add the entire contents of the sachet to the vessel.

03 Stir gently

Stir the batch carefully while aerating it to support yeast growth and restart fermentation.

Strain characteristics

The yeast metabolises fructose effectively, tolerates elevated alcohol levels and works across a broad temperature range.

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