

Fruit Wine Yeast

Preserve fruit aromas in wine

This versatile yeast strain can ferment reliably even in demanding conditions. Its high alcohol tolerance supports fruit wines with a clearly defined aroma of the fruit used.

Product specifications

Type	active dried fruit wine yeast
Yeast strain	Saccharomyces cerevisiae
Emulsifier	sorbitan monostearate
Yield	10-50 L batch
Alcohol tolerance	up to 18%
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