

Mead Yeast

Reliable fermentation of honey must

High sugar levels and variations in raw material composition make mead fermentation demanding. Mead Yeast supports a steady process and has a low nitrogen requirement.

Product specifications

Type	active dried mead 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

After adding the honey must, clear foaming should appear after approximately 20–30 minutes. Add the active yeast starter to the fermenter. The temperature difference must not exceed 5 °C.

High sugar content

For very high sugar levels, use an additional 2 g of yeast per 10 L of batch together with a suitable yeast nutrient.

Direct addition

Adding the yeast without rehydration may increase the risk of 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