



Used for **Very High Gravity (VHG) fermentation**. High tolerance to ethanol, able to reach 18% v/v, depending on the process and substrate. **Very good resistance to the osmotic pressure and high fermentation temperatures** (thermotolerant yeast). This strain achieves **good yields** when fermenting **at VHG**, allowing maximized production capacity, generating incredible savings in energy. Generally produces neutral alcohol profiles. **Ferments all kind of mashes, worts, or juices** produced from any kind of grain, potatoes or other type of starches, sugar cane substrates, agave or tequila juice, and pure sugar solutions.

INGREDIENTS: Yeast (*Saccharomyces cerevisiae*), emulsifier E491 (sorbitan monestearate)

FERMENTATION TEMPERATURE: Optimum: 25°C – 35°C (77.0°F – 95.0°F). This yeast may ferment at lower temperatures with slower kinetics. At higher temperatures, this yeast may ferment with lower alcohol yields.

DOSAGE INSTRUCTIONS: 30 – 50 g/hl

REHYDRATION INSTRUCTIONS:

- ❖ Rehydrate the yeast in 10 times its volume of water or wort at 25°C – 35 °C (77.0°F – 95.0°F).
- ❖ Leave to rest for 15 minutes
- ❖ Gently stir
- ❖ Pitch in the fermentor

TYPICAL ANALYSIS:

% dry weight:	94.0 – 96.5
Viable cells at packaging:	> 20 x 10 ⁹ / gram
Total bacteria:	< 1 x 10 ⁴ / gram
Acetic acid bacteria:	< 1 x 10 ³ / gram
Lactobacillus:	< 1 x 10 ⁴ / gram
Pathogenic microorganisms:	in accordance with regulation

STORAGE

During transport: The product can be transported and stored at room temperature for periods of time not exceeding 3 months, without affecting its performance.
At final destination: Store in cool (<10°C/50°F), dry conditions.

SHELF LIFE

Refer to best before end date printed on the sachet.
Opened sachets must be sealed and stored at 4°C (39°F) and used within 7 days of opening. Do not use soft or damaged sachets.

Given the impact of yeast on the quality of the final alcohol, we strongly advise users to make fermentation trials before any commercial usage of our products.

TECHNICAL DATA SHEET - SafSpirit™ HG-1 - Rev: APR2016

