

**Art. 050.017.3**<https://www.brouwland.com/en/qr/050.017.3>

Fermentis dried yeast SafCider - 500 g

Selected from the Champagne region, this strain is perfectly suited for all types of ciders, even under difficult fermentation conditions. Works with a wide temperature range. Very good assimilation of fructose.

- flocculation: high
- fermentation temperature: 10-30 °C
- works at low pH: from 2.9
- low nitrogen requirements: from 150 ppm of Yeast Assimilable Nitrogen
- yield sugar/alcohol: 16.3 g/l for 1% ABV
- maximum recommended SO₂ level: 70 mg/l
- minimum recommended turbidity level: 50 NTU
- dosage: 20 to 30 g/hl for primary fermentation and 30 to 40 g/hl for prise de mousse



Specification

Packing dimensions and weight:

Weight	0.538 kg
Length	9 cm
Height	18 cm
Width	6 cm
EAN code	0500173