



SafBrew™ BR-8



THE FIRST DRY BRETT DESIGNED FOR YOUR BOTTLE AND/OR CASK CONDITIONING

SafBrew™ BR-8 has been selected primarily for secondary fermentation in bottles and casks⁽¹⁾. This yeast assimilates the total amount of glucose, fructose, saccharose, maltose and maltotriose. It is characterized by a production of specific phenolic compounds, more specifically ethyl phenols such as 4-Ethylguaiacol and 4-Ethylphenol responsible for the animal, horse sweat, leather, barnyard and so called funky specific aromatics at the end of fermentation. The development of these flavors takes time and even though a Brett print can be observed after one month, we consider that it takes 3 months or more to have a desirable impact. It is also possible that the profile evolves slightly till 6 months of maturation; and even more.

(1) *The use in primary fermentation should be performed at a dosing rate of 50 g/hl with a co-inoculation using a maltotriose positive yeast.*

Ingredients:

Yeast (*Brettanomyces bruxellensis*), Emulsifier: sorbitan monostearate (E/INS 491)

SafBrew™ BR-8 resists to rather high alcohol levels (\approx up to 8.5% v/v), depending on the saturation of the beer; and allows brewers to benefit of all properties related to refermentation:

- Beer preservation thanks to oxygen trapping
- Contribution in roundness and maturation aromas
- Carbonation
- Sticks at the bottom of the bottles/casks after fermentation and forms a nice haze when it is resuspended

Given the impact of yeast on the quality of the final beer it is recommended to respect the recommended fermentation instructions. We strongly advise users to make fermentation trials before any commercial usage of our products.

Optimal Fermentation Temperature: 15°C – 25°C (59°F – 77°F)

Pitching rate (*): typically 5-10 g/hl⁽²⁾ (0.0067 to 0.013 oz/gal)

⁽²⁾ *our standard recommendation is dose to 10 g/hl in all cases. However, depending on the alcohol and CO₂ content of the beer before refermentation, you might go down to 5 g/hl. In case of the higher dosage rates, yeast can form flocs settling at the bottom of beer bottles.*

Instructions of use:

Rehydration:

SafBrew™ BR-8 should not be rehydrated directly in the beer.

Sprinkle the yeast in minimum 10 times its weight of sterile water at a temperature of 25°C to 29°C (77°F to 84.2°F).

Leave to rest 15 to 30 minutes. Gently stir until obtaining a yeast cream before pitching in beer.



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Usage:

Do not use in refermentation when primary fermentation is performed with a maltotriose negative yeast due to the residual amount of maltotriose at the end of the fermentation.

Add 5 to 10 grams of sugar per liter of beer (0.67 to 1.3 oz/gal) to obtain an additional saturation of 2.5 to 5.0 g/L of CO₂ (0.33 to 0.67 oz/gal of CO₂).

Pitch the sweetened beer at fermentation temperature with the rehydrated yeast.

Carbonation will be achieved in 1 to 3 months of maturation⁽³⁾.

At the end of refermentation, the beer can be cooled down and will gain in roundness after 2 to 3 weeks.

⁽³⁾ carbonation at lower end temperatures (e.g. 15°C / 59°F) can take over 3 months.

Typical values⁽⁴⁾:

- Viable yeast: > 5.0 *10⁹ cfu/g
- Purity:
 - Lactic acid bacteria: < 1 cfu /10⁶ yeast cell
 - Acetic acid bacteria: < 1 cfu /10⁶ yeast cell
 - Pediococcus: < 1 cfu /10⁶ yeast cell
 - Total Bacteria: < 5 cfu /10⁶ yeast cell
 - "Wild" Yeast⁽⁵⁾: < 5 cfu /10⁶ yeast cell
 - Pathogenic micro-organisms: in accordance with regulation

⁽⁴⁾ Analysis done according to our HACCP study

⁽⁵⁾ Other than *Brettanomyces spp.*

Storage:

When storing for 6 months or less: the product must be stored at a temperature below 10°C (50.0°F).

When storing for more than 6 months: the product must be stored at a temperature around 4°C (39.2°F).

For a short period of time not exceeding 7 days, room temperature can be observed.

Transportation:

Product may be transported at ambient temperatures, ideally not more than 30°C (86.0°F) for maximum 7 days.

For prolonged periods of time, exceeding 7 days, the product should be transported at temperature below 10°C (50.0°F).

Shelf life:

24 months from production date. Refer to best before end date printed on the sachet. Opened sachets must be sealed and stored at 4°C (39.2°F) and used within 7 days of opening. Do not use damaged sachets.

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