

ATECREM BF SAISON

Technical sheet

DESCRIPTION

Blend of *Saccharomyces cerevisiae* yeasts in cream.

Born from the union of Belgian and French Saison, a perfect blend of the two strains, grown together, which allows the brewer to "play" during fermentation and obtain different results according to the temperatures used. The result is complex saison beers with an aromatic profile ranging from sweet notes to citrus notes up to intense spicy ones. On the palate it is possible to obtain beers having a fresh, dry and slightly acidic finish as well as smooth and silky.

TECHNICAL SPECIFICATIONS

- ⇒ Fermentation temperature: 18÷32°C
- ⇒ Cell concentration: 6,0÷11 x 10⁹ UFC/g
- ⇒ Flocculation: low*
- ⇒ Attenuation: >80%*
- ⇒ Alcohol tolerance: 12% vol.

* Results obtained under standard conditions.

APPLICATIONS

Suitable for beer styles: HIGH FERMENTATION: Saison, Belgian and French Ale; specialty beers.

It can also be used for refermentations in bottle.

Suggested dosage: 80÷100 g/hl. Double the dosage for beers with Plato grades higher than 16.

PREPARATION MODE

Follow the instructions as listed:

- ⇒ in the "GENERAL WARNINGS ATECREM YEAST" (Annex E)
- ⇒ in the "GENERAL PROTOCOL FOR STARTING AND PREPARATION OF BEER YEAST STARTER" (Annex F).

PACKAGES

50 and 100 g vial

1 and 0,5 kg bottle

5 kg can

SHELF LIFE AND STORAGE

Store at a temperature of 2÷4°C.

Shelf life: 60 days from the date of production, as per the expiry date indicated on the label.

No GMOs in accordance with EC Reg. n. 1829/2003 and EC Reg. n. 1830/2003 and subsequent amendments.

No Allergens in accordance with EC Reg. n. 1169/2011 and subsequent amendments.

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