



SafBrew™ LD-20



FOR HIGHLY ATTENUATED LAGER BEERS [*lower carbohydrate**]

SafBrew™ LD-20 is the perfect choice for the production of very dry and neutral lager beers with reduced residual sugars. SafBrew™ LD-20 consists of both Active Dry Yeast and enzymes and allows the production of beers containing the same level of alcohol with a reduction of up to 20% of carbohydrates including dextrins.

Ingredients:

Yeast (*Saccharomyces pastorianus*), Glucoamylase from *Aspergillus niger* (EC 3.2.1.3), Maltodextrin, Emulsifier: Sorbitan monostearate (E/INS 491)

Total esters

Low -
medium

Total superior alcohol

Low -
medium

Apparent
attenuation
98-102%

Flocculation
+

Sedimentation
fast

Experimental conditions: Standard wort in EBC tube at 15°P at 20°C/68°F.

Fermentis dry beer yeasts are well known for their ability to produce a large variety of beer styles. In order to compare our strains, we ran fermentation trials in laboratory conditions using a standard wort for all the strains and standard temperature conditions (SafLager™ 12°C/53.6°F for 48h then 14°C/57.2°F - SafAle™ 20°C/68°F).

Given the impact of yeast on the quality of the final beer, we recommend adhering to the prescribed fermentation instructions. We strongly advise users to make fermentation trials before any commercial usage of our products.

Fermentation temperature: Optimum 12°C - 20°C (53.6°F - 68.0°F)

Pitching:

Gently sprinkle the dry mix into at least 10 times its weight of sterile water, or boiled and hopped wort, at 20°C to 28°C (68°F to 82.4°F). Let it rest for 15 to 30 minutes, gently stir and pitch the resultant cream into the fermentation vessel.

Alternatively, you can choose to pitch directly, depending on your equipment, habits and preferences, at 12°C to 20°C (53.6°F - 68.0°F)

SafBrew™ LD-20 is not suitable for re-pitching or for bottle and cask conditioning.

Dosage instruction: 160 – 240 g/hl (0.21 to 0.32 oz/gal)



THE OBVIOUS CHOICE FOR BEVERAGE FERMENTATION



Typical values¹:

- Viable yeast > 5.0 *10⁹ cfu/g
- Purity: > 99.999 %
 - Lactic acid bacteria: < 1 cfu /6.0*10⁶ yeast cell
 - Acetic acid bacteria: < 1 cfu /6.0*10⁶ yeast cell
 - Pediococcus: < 1 cfu /6.0*10⁶ yeast cell
 - Total Bacteria: < 1 cfu /10⁶ yeast cell
 - "Wild" Yeast²: < 1 cfu /6*10⁶ yeast cell
 - Pathogenic micro-organisms: in accordance with regulation

¹Analysis done according to our HACCP study

²EBC Analytica 4.2.6 – ASBC Microbiological Control-5D

Storage:

The product must be stored/transported in dry conditions and protected from direct sunlight.

For less than 6 months, the product can be stored/transported at ambient temperature below 25°C (77°F) without affecting its performances. Peaks up to 40°C (104°F) are allowed for a limited period of time (less than 5 days). Fermentis recommends a long term storage at a controlled temperature (below 15°C/59°F), once the product arrives to the final destination.

Shelf life:

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

*meaning reduction of up to 20% carbohydrates in the beer vs same yeast without enzyme.

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