

Bright

S129 SAISON



» Description

A classic farmhouse style ale strain with exceptionally strong kinetics. This strain has the ability to ferment at low temperatures, while producing a dry, tart beer with complex aromas of spicy phenolics, citrus, white pepper and bubblegum.

» Brewing properties

High attenuation and low flocculation.
Produces a dry and slightly tart profile.

» Application

Rehydrate the yeast in 5-10 times its weight of boiled water or diluted wort (2:1 water to wort) at 22-30°C in a disinfected container. Gently stir for 5 minutes to suspend yeast completely and leave it for 10-20 minutes. Adjust the temperature by adding some wort (if the difference in temperature is greater than 10°C).

Inoculate immediately and blend the yeast and wort.
The whole process should be limited to 30 minutes to reduce risk of contamination. It's not necessary to aerate wort to help the yeast achieve active growth.

» Specifications

Ingredients:

Yeast (*Saccharomyces cerevisiae* var. *diastaticus*), emulsifier E491

Fermentation temperature:

17-30°C

Typical Fermentation Time:

Fermentable sugars 5 days, up to 21 days for dextrin reduction.

Real Degree of Fermentation:

80-85%

Maltotriose Utilisation:

100%

Dosage instructions:

50 to 100 g/hl. This usage rate will equal approximately 5 to 10 million viable cells per ml of wort.

» Microbiological analysis

Dry weight: ≥ 92%

Viable cells: ≥ 5*10⁹ cfu/g

Total bacteria: 5/ml*

Acetic Acid Bacteria: 1/ml*

Lactobacillus: 1/ml*

Pediococcus: 1/ml*

Wild non Sacc.: 1/ml*

*When yeast is pitched at 100 g/hl.

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Korspelsesteenweg 86
B - 3581 Beverlo
BROUWLAND.COM

