

**INSTRUCTIONS FOR USE:**

Cultured with care for 17 days. Store yeast at 36-40°F (2-4°C) until use. To use, warm yeast slowly to 70°F (21°C) and lower to desired fermentation temperature after signs of active fermentation are observed. Fermentation usually begins in 5-15 hours. To begin fermentation cooler than 70°F (21°C), use 2-3 times the amount of yeast. First generation can take up to two extra days to complete fermentation. Yeast can be collected and re-used 5-10 times, with proper sanitation techniques. Store collected yeast at 36-40°F (2-4°C) and use within 1-3 days for best results, although if viability is >90% yeast can be stored for up to 2 weeks.

**CONTENTS:**

Pure non-GMO yeast and/or bacteria cultured in a pre-sterilized solution of water, malted barley, amino acids and trace minerals.

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