

Quality + Consistency + Convenience = Fermentis Active Dry Yeast

Great beer is made in fermentation - you put too much into your raw materials and hot side process to cut corners once the wort goes into the FV. Fermentis Active Dry Yeast saves you time in the lab and tank and money in yeast, shipping, and storage costs – without skimping on quality and consistency. Contact BSG to see the difference Fermentis can make in your brewery.

	Fermentis Active Dry Yeast	Typical Dry Yeast	Typical Liquid Yeast
Cell count at packaging	>10 billion cells per gram	>5 billion cells per gram	~2 billion cells per mL
BBL to pitch	10 BBL (11.7 hL)	10 BBL (11.7 hL)	10 BBL (11.7 hL)
Yeast quantity required	SafAle™ - 600-950g (50-80 g/hL) SafLager™ - 950-1400g (80-120 g/hl)	Ale – 600-2350g (50-200 g/hl) Lager – 1200-2350g (100-200 g/hl)	Ale – 4 liters Lager – 8 liters
Effective pitching rate (million cells/mL)	SafAle™ - 5-8 SafLager™ - 8-12	Ale – 2.5-10 Lager – 5-10	Ale – 7.5 Lager - 15
Expedited/refrigerated shipping required?	NO	NO	YES
Rehydration required?	NO – E2U™ Certified	Recommended	NO
Aeration/oxygenation required?	NO	NO	Recommended
Store at 75°F without affecting performance	YES	YES	NO
Shelf life	36 months	24-36 months	5-7 months
Shipping weight	Approx. 1-3 lbs.	Approx. 1-4 lbs.	10-18 lbs. without ice packs
Can ship on pallet with malt & other ingredients?	YES	YES	NO
Gluten free?	YES	YES	NO

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