



Brewline

THE BREWER'S PORTFOLIO

TECHNICAL DATA SHEET

Excellence® E2F

Excellence® E2F yeast is perfectly adapted to the **refermentation** of beers. This strain of *Saccharomyces cerevisiae* resists the various stresses of refermentation (pressure, alcohol level, low FAN environment, low pH) while producing low quantities of secondary compounds that can impact the aromatic part.

Product complies with EU regulations. The purity and quality of the product are controlled by a specialised laboratory.

FORMULATION

Active dry yeast - *Saccharomyces cerevisiae*.

BREWING PROPERTIES

- **Latency:** short
- **Alcohol tolerance:** 17% v/v
- **Kinetics:** regular and complete between 8 and 30°C
- **Nitrogen requirement:** low
- **Sulphite production:** low
- **Flocculation:** very good
- **Sedimentation:** high

CHARACTERISTICS

- **Revivable yeasts:** > 10.10E10 CFU/g
- **Other yeasts:** < 1.10E5 CFU/g
- **Moulds:** < 10 E3 CFU/g
- **Lactic acid bacteria:** < 10 E5 CFU/g
- **Acetic bacteria:** < 10 E4 CFU/g
- **Salmonella:** Absent/25g
- **Escherichia coli:** Absent/1g
- **Staphylococci:** Absent/1g
- **Coliforms:** < 10 E2 CFU/g

RECOMMENDED DOSES

- **Refermentation:** 2-30 g/hL depending on purpose, alcohol level and carbon dioxide present
- **Optimum fermentation temperature:** 15-25 °C

HOW TO USE

- Pour the required amount of yeast into 10 times its weight in sterile water at 23 °C +/- 3 °C. Shake gently and let stand for 15 minutes.
- Adding 5 to 10g/L of sugar will provide an additional saturation of 2.5 to 5 g/L depending on your objectives.
- The temperature difference between the leaven and the tank must be less than 10°C.
- Then pour the leaven into the resugaring tank.

Re-fermentation takes place at 20-25°C, ideally within 1 to 2 weeks.

CONSERVATION & STORAGE

- Bags of 100 g and of 500 g.
- Store in its original packaging hermetically sealed, in a cool, clean and dry place without odors. Respect the optimal date of use written on packaging. Use quickly after opening.

PF/15-02-2022. For use in breweries. For the production of products for direct human consumption. Information given for information purposes only and according to the current state of our knowledge, without commitment or guarantee. Produced in accordance with the purity specifications recommended for enzymes used in food processing by the Joint FAO/WHO Expert Committee on Food Additives (JECFA) and the FCC. The conditions of use of the product are subject to compliance with local legislation and standards.

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