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Link to the product: https://heyhops.com/fermentis-safale-be-134-500g-p-162.html



Fermentis SafAle™ BE-134 500g

Price (with TAX, excl. shipping cost)	**63.04 Euro**
Availability	**Available**
Shipping time	**48 hours**

Product description

Fermentis SafAle™ BE-134- 500 g

This typical brewer’s yeast strain is recommended for well-attenuated beers, produces fruity, floral and phenolic notes and a dry character. Produces highly refreshing beers, it is ideal for Belgian-Saison style.

SafAle™ BE-134 is a very powerful beer yeast with regards to flavor production. It produces several flavor active components, such as as fruity esters and phenolic / spicy components, at high concentrations.

It has a very good diacetyl reduction power.

Character is dry, ideal for highly refreshing beers like Belgian-Saison style.

Ingredients: Yeast (*Saccharomyces cerevisiae var. Diastaticus*), emulsifier E491

Dosage: 50 to 80 g/hl at ideally 18-26°C (64.4-78.8°F).

Direct pitching: pitch the yeast directly in the fermentation vessel on the surface of the wort at or above the fermentation temperature. Progressively sprinkle the dry yeast into the wort ensuring the yeast covers all the surface of wort available to avoid clumps. Ideally, the yeast will be added during the first part of the filling of the vessel; in which case hydration can be done at wort temperature higher than fermentation temperature, the fermenter being then filled with wort at lower temperature to bring the entire wort temperature at fermentation temperature.

With prior rehydration: alternatively, sprinkle the yeast in minimum 10 times its weight of sterile water or boiled and hopped wort at 25 to 29°C (77°F to 84°F). Leave to rest 15 to 30 minutes, gently stir and pitch the resultant cream into the fermentation vessel.

Storage: the product must be stored below 24°C.

Shelf life: date on the packaging. Opened sachets must be sealed and stored at 4°C (39°F) and used within 7 days of opening. Do not use soft or damaged sachets.