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Link to the product: https://heyhops.com/fermentis-safale-be-256-500g-p-161.html



# Fermentis SafAle™ BE-256 500g

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| Price (with TAX, excl. shipping cost) | **65.79 Euro** |
| Availability | **Availability - small amount** |
| Shipping time | **48 hours** |

## Product description

Fermentis SafAle™ BE-256 - 500 g

Active dry brewer’s yeast recommended to ferment a diversity of Belgian type beers such as abbey style known for its fruitiness and high alcohol content. It ferments very fast and reveals strong fermentation aromas. To maintain the aromatic profile at the end of the fermentation, we do recommend to crop this yeast as soon as possible after fermentatio.

SafAle™ BE-256 provides fruity flavors over different fermentation conditions, specially at higher densities and high fermentation temperatures.

This yeast is ideal to brew strong and flavor rich Belgian ales.

Ingredients: Yeast (*Saccharomyces cerevisiae*), 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.