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Link to the product: https://heyhops.com/fermentis-safale-w-68-500-g-p-156.html



Fermentis SafAle™ W-68 500 g

Price (with TAX, excl. shipping cost)	**63.59 Euro**
Availability	**Availability - small amount**
Shipping time	**48 hours**

Product description

Fermentis SafAle™ W-68 - 500 g

Specialty yeast selected for the production of aromatic beers with typical phenolic character (clove and peppery notes) and rich in fruity and floral flavors. Suitable for a great variety of wheat-base beers and fruity-spicy oriented styles. Yeast with a medium sedimentation: forms no clumps but a powdery haze when re suspended in the beer.
SafAle W-68™, for the production of aromatic German style wheat beers with typical phenolic (clovy) character and rich in fruity and banana notes.

Ingredients: Yeast (Saccharomyces cerevisiae POF+), Emulsifier: sorbitan monostearate (E/INS 491).

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.