Data current as of: 06-11-2026 17:55

Link to the product: https://heyhops.com/fermentis-safbrew-da-16-500-g-p-167.html



Fermentis SafBrew™ DA-16 500 g

Price (with TAX, excl. shipping cost)	**71.29 Euro**
Availability	**Availability - small amount**
Shipping time	**48 hours**

Product description

Fermentis SafLager™ DA-16 - 500 g
SafBrew™ DA-16 is a powerful solution (consisting of Active Dry Yeast and enzymes) for the production of very dry and flavorful beers, particularly fruity and hoppy ones such as Brut IPAs. SafBrew™ DA-16 is also recommended for very high gravity wort, allowing a level of alcohol up to 16% ABV.
SafBrew™ DA -16 is an All-In-1™ solution from Fermentis especially for dry, hop forward, fruity beers. With the influence of the selected yeast, this solution is not only efficient and practical, it also enhances distinct hop characters and fruity esters.

Ingredients: Yeast (*Saccharomyces cerevisiae*), Maltodextrin, Glucoamylase from *Aspergillus niger* (EC 3.2.1.3), Emulsifier E491 (sorbitan monostearate.

Dosage: 100 to 160 g/hl at ideally 25-35°C (77- 95°F).

Direct pitching: Direct pitch in the fermentor at fermentation temperature at 25°C – 35 °C (77.0°F – 95.0°F).

With prior rehydration:

o Leave to rest for 15 minutes

o Gently stir

o Pitch in the fermentor

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.