Data current as of: 06-11-2026 17:56

Link to the product: https://heyhops.com/fermentis-safbrew-ha-18-500-g-p-166.html



Fermentis SafBrew™ HA-18 500 g

Price (with TAX, excl. shipping cost)	**68.55 Euro**
Availability	**Available**
Shipping time	**48 hours**

Product description

Fermentis SafLager™ HA-18 - 500 g

SafBrew™ HA-18 is a powerful solution (consisting of POF+ Active Dry Brewer's Yeast and enzymes) for the production of high-gravity and particularly high alcoholic beers – such as strong ales, barley wines and barrel aged beers with very high density. It has a very good resistance to osmotic pressure and high fermentation temperatures (thermotolerant yeast).
SafBrew™ HA-18 is powerful solution which will produce a lot of flavours in the final beer, thanks to high ester release. This mix will also produce phenols, giving a potentially clove or spicy flavour to the beverage.

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.