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Link to the product: https://heyhops.com/fermentis-safbrew-ld-20-500-g-p-168.html



Fermentis SafBrew™ LD-20 - 500 g

Price (with TAX, excl. shipping cost)	**87.81 Euro**
Availability	**Availability - small amount**
Shipping time	**48 hours**

Product description

Fermentis SafLager™ LD-20 - 500 g
SafBrew™ LD-20 is the perfect choice for the production of very dry and neutral lager beers with reduced residual sugars.
SafBrew™ LD-20 is made of both active dry yeast and enzymes and allows the production of beers containing the same level of alcohol with a reduction of up to 20% of carbohydrates including dextrins.
SafBrew™ LD-20 is an All-In-1™ solution from Fermentis especially for dry lagers with a fairly neutral flavor profile. With the influence of the selected yeast, this solution performs in many different brewing conditions, at low temperature fermentation.

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

Dosage: 160 to 240 g/hl at ideally 12-20°C (53,6- 68°F).

Direct pitching: Direct pitch in the fermentor at fermentation temperature at 12°C – 20 °C (53.6°F – 68.0°F).

With prior rehydration:

o Rehydrate the yeast in 10 times its volume of water or wort at 20°C – 28 °C (68.0°F – 82.4°F).

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.