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

Link to the product: https://heyhops.com/fermentis-saflager-s-23-500-g-p-163.html



Fermentis SafLager™ S-23 500 g

Price (with TAX, excl. shipping cost)	**87.82 Euro**
Availability	**Available**
Shipping time	**48 hours**

Product description

Fermentis SafLager™ S-23 - 500 g

Bottom fermenting brewer’s yeast originating from Berlin in Germany. SafLager S-23 recommended for the production of fruitier and more estery lagers. Its profile gives beers with a good length on the palate.

Ingredients: Yeast (*Saccharomyces pastorianus*), emulsifier E491.

Dosage: 80 to 120 g/hl at ideally 12-18°C (53.6- 64.4°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 15 to 25°C (59°F to 77°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.