Bright

TECHNICAL DATA SHEET

S129 SAISON

S129 SAISON | *Belgian farmhouse style with strong yeast contribution*

A classic farmhouse style ale strain with exceptionally strong kinetics. This strain has the ability to ferment at low temperatures (17 °C) while producing a dry, tart beer with complex aromas of spicy phenolics, citrus, white pepper and bubblegum.

Bright Saison has the ability to ferment dextrins leading to very high attenuation, for this reason, it is recommended to provide the yeast time at the end of the fermentation to consume the last few gravity points prior to packaging. Increasing temperature near the end of fermentation can help speed up this process. Packaging under-attenuated beer can cause over pressurization of bottles and kegs.

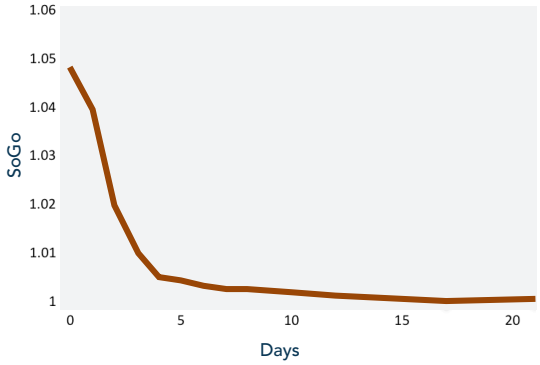
AROMA

spicy phenolics
citrus
white pepper
bubblegum

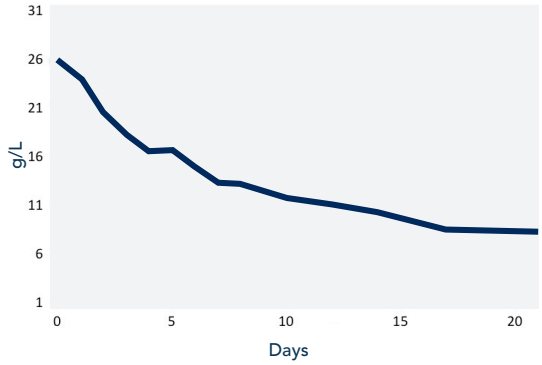
FLAVOR

dry
slightly tart

Wort Gravity Reduction



Dextrin Reduction



Reduction of dextrin material during fermentation with STA1+ Saison yeast. Fermentable sugars (<DP3) were consumed by day five. Liberation of glucose from dextrin via glucoamylase enzyme activity contiued to day 17. Fermentations carried out isothermically at 21 °C.

STRAIN INFORMATION

• Species	*Saccharomyces cerevisiae*
• Diastatic Genotype*	STA1 Present
• Diastatic Phenotype	Active
Killer Phenotype	Neutral
POF Phenotype	Positive

** STA1 is present and active. Brewer should take precautions to insure complete fermentation prior to packaging beer and use effective sanitation practice to avoid cross contamination.*

BREWING PERFORMANCE

Ideal Temperature Range	17 °C to 30 °C
Typical Fermentation Time*	Fermentable sugars 5 days, up to 21 days for dextrin reduction
Apparent Attenuation	95%+
RDF	80 - 85%
Maltotriose Utilization	100%
Flocculation	Low
Sedimentation	Compact
Fermentation Style	Top fermenting

** Depending on temperature*

MICROBIOLOGICAL QUALITY ANALYSIS

Humidity	<8%
Viable cells	≥ 5 x 10^9 CFU/g
Total Bacteria	5/ml*
Acetic Acid Bacteria	1/ml*
Lactobacillus	1/ml*
Pediococcus	1/ml*
Wild non Sacc	1/ml*

**When yeast is pitched at 100 g/hL*

USAGE

Usage rates: 50 to 100 g of yeast per 100 L of wort. This usage rate will equal approximately 5 to 10 million viable cells per mL of wort.

Under inoculating can lead to increased ester and fusel alcohol production, higher levels of residual VDK's, incomplete fermentation and fewer available healthy re-pitches. When determining your inoculation rate consider the following recommendations; using higher inoculation rates when fermenting in gravities >16 ° P, when fermenting at temperatures below the ideal recommendation, or when brewing with simple sugars.

REHYDRATION

Transforming ADY from its shelf stable dormant state into an active liquid yeast is a simple process. By following these instructions you will ensure the yeast maintains high viable cell counts, proper membrane functions and quick initiation of cell growth and division. Its like having an instant yeast propagator!

1. Start with clean contaminant free tap water at 30-35 ° C and a clean sterile container. Amount of water needed is 5 L of water for every 500 g package of yeast (water: 10X the weight of yeast).
2. Sprinkle yeast onto the surface of the water, ensuring all the yeast makes contact with water. Do not mix, allow the yeast to sit for 15 minutes. Do not exceed 30 minutes or cells could exhaust their internal glycogen reserves.
3. After 15 minutes stir the yeast mixture to fully rehydrate and dislodge any clumps. Let sit for an additional 5 minutes to finish rehydrating.
4. The yeast is now ready to be pitched! To avoid osmotic and temperature shocking the yeast, add fractions of wort to the slurry in 5-minute intervals until the slurry temperature is within 10 ° C of the wort temperature. When working with yeast always avoid temperature swings greater than 10 ° C.
5. Add the rehydrated and acclimatized yeast slurry into wort.

STORAGE

Store unopened, in original packaging, between 4-15 ° C (39-59 ° F) in a dry area away from direct sunlight. Do not freeze! Opened packages must be sealed and stored at 4 ° C (39 ° F) and used within 7 days of opening. Do not use soft or damaged packages.

Shelf Life	24 months
Ingredients	Saccharomyces cerevisiae, Emulsifier E491

STANDARDIZED TRIAL PARAMETERS

ALE

15 ° P wort at 21 ° C
Inoculation 0.8 g/L

non GMO

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LET YOUR BEER SHINE

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