



## CIDER YEAST

High ester-producing active dried yeast for all cider types



### Product Description and Function (What it is and what it is used for)

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**Cider House Select™** Cider Yeast is a high ester-producing strain, conferring exceptional depth of flavor and revealing the full potential of the fruit. Ciders fermented using this strain are especially clean, flavorful and refreshing in taste. This is a robust active dried yeast for all types of cider, capable of fermenting under challenging fermentation conditions. **Cider House Select™** Cider Yeast is a highly flocculent strain capable of fermenting over a wide temperature range, has good fructose assimilation, high SO<sub>2</sub> tolerance and low nitrogen requirements.

### Technical Characteristics (Technical specification)

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**Fermentation temperature range:** 54 - 82°F (12 - 28°C)

**Nitrogen requirements:** Low (from 160ppm YAN)

**SO<sub>2</sub> tolerance:** High (up to 60ppm)

**Sugar to alcohol conversion:** 16.0g/L for 1% alcohol

**Viability:** >1.0x 10<sup>10</sup>/g

**Wild yeast:** <1 per million

**Total bacteria:** <5 per million

**Alcohol tolerance:** Up to 12% ABV

### Dosage and Application (How to use it)

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The optimum dosage rate for this strain is 1g per 1.3 gallons (5 liters) of must. Yeast can be added directly to the must (it is important to ensure complete mixing) or alternatively as a yeast cream. Yeast should be added at least 1 day after SO<sub>2</sub> addition.

To rehydrate the yeast to a cream, add the required weight of dry yeast to 10 times its weight of water previously adjusted to a temperature between 95 - 104°F (35 - 40°C). Stir gently into a yeast cream for between 10 and 15 minutes then add yeast cream directly to the must and mix thoroughly. Ensure the temperature difference between the starter culture and must does not exceed 18°F (10°C).

This strain is capable of fermenting between 54 - 82°F (12 - 28°C) but best results are achieved when a temperature between 61 - 75°F (16 - 24°C) is maintained. To avoid extended lag time and risk of bacterial contamination ensure must/juice temperature is above 60°F (16°C) for the start of fermentation and for at least the first 24 hours.

### Safety

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This material is non-hazardous when used as directed.

### Storage

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Below 50°F (10°C) storage temperature

At 68°F (20°C) storage temperature

At 86°F (30°C) storage temperature

At 104°F (40°C) storage temperature

>90% viability will remain at 36 months.

>90% viability will remain at 24 months.

>90% viability will remain at 12 months.

>90% viability will remain at 3 months.