



HAZY SPEC SHEET



TECHNICAL DESCRIPTION

Excellent top fermenting yeast strain for brewing New England IPAs (NEIPA), double hazy IPAs and hazy pale ales. It produces a juicy/hazy appearance and a well-balanced tropical fruity ester profile with some residual sweetness in the background while allowing a pleasant mouth-feel and a wide spectrum of hop flavors on the forefront, in hop-forward beers. A very reliable yeast strain choice for consistent production of contemporary hazy or juicy ale beer styles.

COMPOSITION AND TECHNICAL CHARACTERISTICS

Yeast (*Saccharomyces Cerevisiae*).

Microbiological and physical parameters

Viable Yeasts	$> 5 \times 10^9$	cfu/g
Other Yeasts	$< 10^3$	cfu/g
Moulds	< 10	cfu/ml*
Acetic Bacteria	$< 10^2$	cfu/ml*
Lactic Bacteria	< 10	cfu/ml*
Coliforms	< 1	cfu/ml*
<i>Escherichia Coli</i>	< 10	cfu/g
<i>Staphylococcus aureus</i>	< 10	cfu/g
<i>Salmonella spp</i>	Assenza / 25g	cfu/g

* with inoculation of 100g/hL of yeast

Brewing parameters

Fermentation temperature range: 60-73°F

Apparent attenuation: 75-80%

Flocculation & sedimentation ability: Medium-low

Alcohol tolerance: 9-11%

H₂S production: Low

STA1: Negative

DOSAGE

40-80 g/hL of cold wort at 16-23°C.

INSTRUCTIONS FOR USE

Direct:

Pitch the yeast directly in the fermenter at the primary fermentation temperature of your preference as per your beer recipe.

Rehydration:

Dissolve the yeast in sterile water or wort at 18-25 °C in a ratio of 1:10 and let it rest for 20 minutes. Subsequently mix well to obtain the complete suspension of the yeast. Pitch the yeast directly in the fermenter.

STORAGE AND PACKAGING

Store in the original sealed packaging, away from light, in a dry and odorless place. Store preferably at a temperature $< 20^\circ\text{C}$. Do not freeze. Best before the date on the packaging. Use immediately after opening.

