



SAISON CALAIS SPEC SHEET

TECHNICAL DESCRIPTION

Saison Calais is a versatile dry active top fermenting yeast strain specially selected for fermentation of French & Belgian Saison styles, and Biere de Garde style as well. This high attenuating strain confers a soft fruity, citrusy and phenolic spicy flavor notes, with a refreshing, high drinkable and crispy character, with a rich mouthfeel.

COMPOSITION AND TECHNICAL CHARACTERISTICS

Yeast strain: *Saccharomyces cerevisiae*
Microbiological and physical parameters
Viable Yeasts > 5 x 10⁹
Other Yeasts < 10³
Moulds < 10
Acetic Bacteria < 10²
Lactic bacteria < 10
Coliforms < 1
E.Coli < 10
Staphylococcus aureus < 10
Salmonella spp Absence / 25g



BREWING PARAMETERS

Beer styles: French Saison, Belgian Saison and Biere de Garde style. Very versatile. Fermentation temperature range: 60-75°F. Flocculation and sedimentation ability: low

INSTRUCTIONS FOR USE

Pitch the yeast directly in the fermenter at the primary fermentation temperature of your preference as per your beer recipe. Rehydration: Add the yeast at the ratio 1:10 in sterile water or wort at a temperature between 60-82°F. Stir gently for 15-20 minutes and pitch the yeast directly in the fermenter.

ADDITIONAL INFORMATION: Advantages of using dry yeast in the brewhouse
The management of the various yeast strains and the monitoring of propagation represent major issues for breweries. The contamination risks are high, particularly in the propagation phase. That is why the use of active dry yeast strains (ADY) have numerous advantages: reduction of microbiological risks, low fermentation latency, availability after 1/2 hour of rehydration.

STORAGE AND PACKAGING*

Store in the original sealed packaging, away from light, in a dry and odorless place. Store preferably at a temperature <68°F. Do not freeze. Use immediately after opening. Shelf Life: 36 months.

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