



Art. 001.345.8

<https://www.brouwland.com/en/qr/001.345.8>

dried yeast **Oenoferm Structure 500 g**

Oenoferm STRUCTURE

Specially developed for the fermentation of full-bodied, tanninrich and colour intensive red wines. Provides aromas of cherries, berries and nuts and it supports the release of tannins which results in a well-balanced wine with a large conservation potential. Suitable for Dornfelder, Lemberger, Cabernet Sauvignon, Syrah,... Temperature range: 18-28 °C. Alcohol tolerance: up to 15 % vol.

Dosage: 15-25 g/100 litres.

Click here for a comparing table of yeast characteristics of the complete Erbslöh range.

**ERBSLÖH**

Specification

Packing dimensions and weight:

| | |
|----------|----------|
| Weight | 0.512 kg |
| Length | 17.4 cm |
| Height | 5.2 cm |
| Width | 9.2 cm |
| EAN code | 0013458 |

**dried yeast Oenoferm Structure 500 g**<https://www.brouwland.com/en/qr/001.345.8>**How to add yeast?**

The order in which you add ingredients is important for the end result of a wine. One ingredient is capable of influencing the effect of another, even in a negative way. Yeasts are always added **AFTER** the nutrients! Dried yeasts need to be rehydrated first: dissolve the required quantity of yeast in 10x its weight of lukewarm water (30-35 °C) or preferably 50 % diluted juice. So, e.g. 7 g of yeast in 70 ml of water and/or 100 g yeast in 1 litre of water/juice mixture. Stir gently. Let it rehydrate for 15 minutes (some foaming might occur) and stir gently again. Now add the yeast solution to your must while stirring/ pumping firmly. Ensure that the temperature difference between the yeast solution and the must does not exceed 7 to 10 °C. When the difference in temperature is larger, cool the yeast suspension further down before adding. **NEVER** scrimp on yeast! A healthy yeast colony is necessary for a consistent fermentation of your must. Keep your dried yeast in a refrigerator.