Fermentis dried brewing yeast SafAle BE-134 - 11,5 g

Art. 050.018.1

https://www.brouwland.com/en/qr/050.018.1

This typical yeast strain is recommended for Belgian Saison-style beers and is characterised by a particularly high attenuation. It gives fruity aromas with a spicy character such as clove notes. This strain will produce highly refreshing and drinkable beers.

- flocculation: low
- final density: low
- fermentation temperature: 18-28°C (64.4-82.4°F)

Dosage:

- in primary fermentation: 50-80 g/hl
- in bottle conditioning: 2.5-5 g/hl

Specification

Packing dimensions and weight:

Weight	0.014 kg
Length	9.6 cm
Height	0.4 cm
Width	6.6 cm
EAN code	3516669530002

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