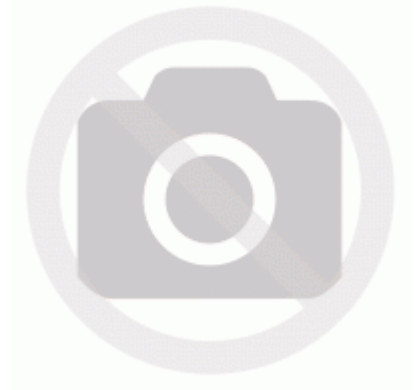


**Art. 050.019.9**<https://www.brouwland.com/en/qr/050.019.9>

## Fermentis dried brewing yeast SafAle BE-134 - 500 g

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.

- *Saccharomyces cerevisiae*
- ideal fermentation temperature: 18-28°C (64.4-82.4°F)
- dosage: 50-80 g/hl



### Specification

Packing dimensions and weight:

Weight	0.538 kg
Length	9 cm
Height	18 cm
Width	6 cm
EAN code	0500199