



## Liquid Yeast WLP675 Malolactic Bacteria I - White Labs

Used to convert malic acid to lactic acid which decreases wine acidity and helps to soften final flavours in wine.

Fermentation temperature: 21°C (>70°F)

Content: ca. 35 ml/>

Watch the webcast with Chris White, White Labs' founder and CEO.

Art. 050.402.675-PP

<https://www.brouwland.com/en/qr/050.402.675-PP>



ESTD 1995

# WHITE LABS

PURE YEAST &  
FERMENTATION



### Specification

Packing dimensions and weight:

Weight	0.3 kg
Length	6.9 cm
Height	19 cm
Width	2 cm
EAN code	812075020636

Brouwland bv  
BE 0412.461.618  
Korspelsesteenweg 86, 3581 Beverlo - Belgium

Tel. +32 11 40 14 08  
Contact [www.brouwland.com](http://www.brouwland.com)  
Web [www.brouwland.com](http://www.brouwland.com)