

**Art. 050.561.500**<https://www.brouwland.com/en/qr/050.561.500>

Bright dried brewing yeast S129 500 g

Specific dry yeast for beer Bright S129 is a Saison style beer yeast with a high flocculation. a complex aroma of spices, phenolic, citric with a hint of white pepper and produces a dry and slightly acidic profile.

This yeast is var. diastaticus.

- top fermenting
- temperature range: 17-30°C
- attenuation: high
- alcohol tolerance: 14%
- flocculation: low
- dosage: 50 to 100 g/hl. This usage rate will equal approximately 5 to 10 million viable cells per ml of wort.

For the technical data sheet with more detailed info, [click here](#).



Specification

Packing dimensions and weight:

| | |
|----------|-----------|
| Weight | 0.538 kg |
| Length | 10 cm |
| Height | 6 cm |
| Width | 9 cm |
| EAN code | 050561500 |