



SafSour™ Barrel Instinct

LA SOLUZIONE UNICA DI FERMENTAZIONE PER BIRRE ACIDE COMPLESSE CON NOTE DI LEGNO, IN FORMA SECCA.

SafSour™ Barrel Instinct è la soluzione perfetta (composta da lievito secco attivo, enzimi e batteri) per produrre birre acide a fermentazione mista molto saporite.

Se utilizzato nella fermentazione in botti di legno, SafSour™ Barrel Instinct esalta le complessità nate dalla fermentazione, dalle cessioni del legno accompagnata da una bilanciata acidità, una notevole secchezza e una ricca espressione fruttata. Il profilo aromatico cambierà nel tempo con aromi tipici di *Brettanomyces* e di origine microbica, insieme ad intense note di legno, che possono evolvere in 3-6 mesi di maturazione. Molto probabilmente, se utilizzato in altre modalità, ad esempio in serbatoi e fusti di acciaio inossidabile o in bottiglia, il profilo aromatico ottenuto potrebbe variare e presentare diverse intense note fruttate.

Il tempo tende ad ammorbidire, a modificare l'impronta generale e le sfumature gusto-olfattive della fermentazione. I vari tipi di botte e di essenze di legno possono favorire la diversificazione dei sapori.

Ingredienti:

Lievito (*Saccharomyces cerevisiae*, *Brettanomyces bruxellensis*), emulsionante: monostearato di sorbitano (E/INS 491) /batteri (*Lactiplantibacillus plantarum*, *Levilactobacillus brevis*, *Pediococcus acidilactici*), maltodestrine, glucoamilasi da *Aspergillus niger* (EC 3.2.1.3).

Acidità
Media

Fenoli
Molto basso

Note di tipo
Madeira/Porto
Alte

Fruttato
Alto

Fermentazione e
affinamento in
botte e fusti

Condizione delle prove:

Questo prodotto è stato testato in prove pilota utilizzando diverse matrici, tra cui del luppolo invecchiato e non, con un affinamento in botti di legno. Le valutazioni sensoriali sono state condotte durante i 12 mesi di affinamento. Il sapore della birra dipendeva dalla botte, dalla matrice e dal tempo di affinamento.

Dato l'impatto del lievito sulla qualità finale della birra, si raccomanda di rispettare le istruzioni di fermentazione fornite. Si consiglia vivamente agli utilizzatori di fare delle prove di fermentazione prima di qualsiasi uso commerciale dei nostri prodotti.

Temperatura di fermentazione: intervallo ottimale da 15° a 25°C



THE OBVIOUS CHOICE FOR BEVERAGE FERMENTATION



Dosaggio raccomandato: 110 g/hL

Analisi tipiche:

Materia secca > 93%

Batteri acetici: < 1000 UFC/g

Coliformi: < 100 UFC/g

Lieviti: < 1000 UFC/g

Muffe: < 100 UFC/g

Stoccaggio:

In caso di conservazione per 6 mesi o meno: il prodotto deve essere conservato ad una temperatura inferiore a 10°C.

Se il prodotto viene conservato per oltre 6 mesi, deve essere conservato a freddo < 4°C e in condizioni asciutte.

Per un breve periodo di tempo, non superiore a 7 giorni, può essere conservato a temperatura ambiente.

Trasporto:

Il prodotto può essere trasportato a temperatura ambiente, idealmente non superiore a 30°C per un massimo di 7 giorni.

Per periodi superiori a 7 giorni, il prodotto deve essere trasportato ad una temperatura inferiore a 10°C.

Conservazione:

24 mesi dalla data di produzione. Da utilizzare preferibilmente entro la data riportata sul sacchetto. I sacchetti aperti devono essere richiusi ermeticamente, conservati ad una temperatura di 4°C e utilizzati entro 7 giorni dall'apertura.

Non utilizzare sacchetti che hanno perso il sottovuoto.



THE OBVIOUS CHOICE FOR BEVERAGE FERMENTATION



SafSour™ Barrel Instinct

A UNIQUE DRY FERMENTATION SOLUTION FOR COMPLEX SOUR WOODY/WINEY BEERS

SafSour™ Barrel Instinct is the perfect solution (made of Active Dry Yeast + Enzyme + Bacteria) to produce flavorful mixed fermentation sour beers.

When used for fermentation in wooden barrels, **SafSour™ Barrel Instinct** delivers fermentative and wood-related flavor complexity along with balanced acidity, notable dryness, and a rich fruity expression. Aromatic profile will change over time, with typical *Brettanomyces* and other microbial-derived flavors, along with deep woody notes, that may evolve over three to six months of maturation. Most likely, when used in other conditions, e.g. in stainless steel vessels, flavor profile delivered might vary and exhibit different flavorful fruity notes.

Time tends to mellow and shift its overall print and fermentation flavor nuances. Barrel and wood types may drive flavor diversification.

SafSour™ Barrel Instinct is mainly designed for primary fermentation only. In case of refermentation, it should not be used for bottle or stainless steel kegs conditioning.

Ingredients:

Yeast (*Saccharomyces cerevisiae*, *Brettanomyces bruxellensis*), Emulsifier: sorbitan monostearate (E/INS 491), Bacteria (*Lactiplantibacillus plantarum*, *Levilactobacillus brevis*, *Pediococcus acidilactici*), maltodextrin, Glucoamylase from *Aspergillus niger* (EC 3.2.1.3).

Acidity

Mild

Phenol

Very low

Madeira / Porto
notes

High

Fruitiness

High

Barrel, stainless
steel vessels:
fermentation &
ageing

Experimental conditions:

This product was tested in pilot trials using different matrixes, including aged and non-aged hops and with wooden barrel maturation. Sensory tests were conducted during 12 months of maturation. Beer flavor was dependent on barrel and matrix as well as maturation time.

Given the impact of yeast on the quality of the final beer, we recommend adhering to the prescribed fermentation instructions. We strongly advise users to make fermentation trials before any commercial usage of our products.

Fermentation temperature:

Optimum: 15 – 25°C (59 - 77°F)



THE OBVIOUS CHOICE FOR BEVERAGE FERMENTATION



Dosage instruction: 110g / hL *i.e.* 0,15 oz/gal

Pitching :

Lesaffre know-how and continuous yeast production process improvement generates an exceptional quality of dry yeasts able to resist to a very wide range of uses, incl. cold or no rehydration conditions, without affecting their viability, kinetic and/or analytical profile. Brewers can choose usage conditions that fit the best their needs, *i.e.*:

- **Direct Pitching**

Pitch the mix directly in the fermentation vessel on the surface of the wort at the fermentation temperature. Progressively sprinkle the dry mix into the wort ensuring the mix covers the entire surface of the wort, avoiding clumps. Ideally, the mix will be added during the first part of the filling of the vessel; in which case hydration can be done at fermentation temperature. Then fill the fermentation vessel with the rest of the wort.

- **Rehydration**

Alternatively, sprinkle the mix in minimum 10 times its weight of sterile water or boiled and unhopped wort at 25 to 29°C (77°F to 84°F). Leave to rest 15 to 30 minutes, gently stir and pitch the hydrated yeast and bacteria slurry into the fermentation vessel.

Usage:

SafSour™ Barrel Instinct is a complete solution for either:

- Primary fermentation in wooden barrel or stainless-steel vessel
- Secondary fermentation or ageing in wooden barrel or in stainless steel vessel.

For the primary fermentation, **SafSour™ Barrel Instinct** is simply inoculated at the beginning of fermentation, just after cooling the wort at fermentation temperature. Cooling down the wort can be done with a heat exchanger, coolship, or other device.

When used during secondary fermentation or aging, **SafSour™ Barrel Instinct** can be added after partial or complete fermentation, preferably at barrel aging temperature. The main fermentation can be performed with any Fermentis yeast strains including diastaticus, maltotriose negative, and POF positive strain. In any case, aging will produce carbon dioxide and ethanol; an airlock should be used with wooden barrels.

SafSour™ Barrel Instinct bacteria expression will depend on the type of hop used. Aged hops and hop extract exempt of bitter compound will allow the bacteria expression. Bitter or aromatic hop used in the brewhouse will repress bacteria expression. Dry hopping or other hop product may be used after the beer aging process.

Beers made with **SafSour™ Barrel Instinct** may be force carbonated or bottled conditioned if the extract/gravity has been stable for a few weeks. **SafAle™ F-2** is recommended for bottle conditioning.

Do not use **SafSour™ Barrel Instinct** in the following cases:

- Bottle conditioning when the main fermentation or aging was not performed by **SafSour™ Barrel Instinct**
- Keg conditioning when the main fermentation or aging was not performed by **SafSour™ Barrel Instinct**



THE OBVIOUS CHOICE FOR BEVERAGE FERMENTATION



Typical analysis:

- Dry matter > 93%
- Viable *Saccharomyces cerevisiae* cells: > $1.0 \cdot 10^9$ cfu/g
- Viable *Brettanomyces bruxellensis* cells: > $1.0 \cdot 10^8$ cfu/g
- Total Viable Bacteria: > $5.0 \cdot 10^9$ cfu/g
- Acetic bacteria: < 1000 cfu/g
- Coliform: < 100 cfu/ g
- Mold: < 100 cfu/ g
- “Wild” Yeast¹ < 1000 cfu/g
- ¹Other than *Saccharomyces/Brettanomyces*
- Pathogenic micro-organisms: in accordance with regulation

Storage:

The product must be stored in dry conditions and protected from direct heat sources (e.g. sunlight...).

When storing for 6 months or less: the product must be stored at a temperature below 10°C (50.0°F).

When storing for more than 6 months: storage must be done under cool temperature < 4°C (39.2°F) and in dry conditions.

For a short period of time not exceeding 7 days, ambient temperature can be observed.

Suitable for freezing, do not immerse in water for defrosting.

Transportation:

The product must be transported in dry conditions and protected from direct heat sources (e.g. sunlight...).

Product may be transported at ambient temperatures, ideally not more than 30°C (86.0°F) for maximum 7 days.

For prolonged periods of time, exceeding 7 days, the product should be transported at temperature below 10°C (50.0°F).

Shelf life:

24 months from production date. Refer to best before end date printed on the sachet. Opened sachets must be sealed and stored at 4°C (39.2°F) and used within 7 days of opening. Do not use damaged sachets.



THE OBVIOUS CHOICE FOR BEVERAGE FERMENTATION



SafSour™ Barrel Instinct

UNE SOLUTION DE FERMENTATION UNIQUE SOUS FORME SECHE POUR DES BIERES COMPLEXES ACIDES BOISEES OU AUX NOTES VINEUSE/MADERISEE.

SafSour™ Barrel Instinct est la solution parfaite (composée d'un ensemble levure sèche active + enzyme + bactéries) pour produire des bières acides de fermentation mixte pleines de saveurs.

En fermentation dans des barriques en bois, **SafSour™ Barrel Instinct** offre une complexité aromatique fermentaire et boisée ainsi qu'une acidité équilibrée, une sècheresse significative et une riche expression fruitée. Le profil sensoriel changera avec le temps, avec les arômes typiques provenant des *Brettanomyces* et d'autres saveurs d'origine microbienne, ainsi que d'intenses notes boisées, qui peuvent évoluer sur trois à six mois de maturation. Très vraisemblablement, lorsqu'elle est utilisée dans d'autres conditions, comme dans des cuves inox, le profil aromatique obtenu peut varier et présenter différentes notes fruitées.

Le temps a tendance à adoucir et changer le profil général ainsi que les nuances aromatiques. Les types de fûts et de bois peuvent diversifier les notes obtenues.

Ingrédients :

Levure (*Saccharomyces cerevisiae*, *Brettanomyces bruxellensis*), émulsifiant : monostéarate de sorbitane (E/INS 491) / Bactéries (*Lactiplantibacillus plantarum*, *Levilactobacillus brevis*, *Pediococcus acidilactici*), maltodextrine, glucoamylase issu d'*Aspergillus niger* (EC 3.2.1.3).

Acidité

Légère

Phénol

Très faible

Notes de
Madère/ Porto
(Ou Notes
oxydatives)

Élevées

Notes fruitées

Élevées

Fermentation et
vieillessement en
barrique ou en
cuve inox

Conditions expérimentales :

Ce produit a été testé lors d'essais pilotes à l'aide de différentes matrices, contenant des houblons vieillis et non vieillis et avec un vieillissement en barrique. Des tests sensoriels ont été réalisés pendant les 12 mois de vieillissement. La saveur de la bière dépendait autant du fût que de la matrice et du temps de vieillissement.

Compte tenu de l'impact qu'a la levure sur la qualité de la bière finale, nous recommandons de respecter les instructions de fermentation prescrites. Nous recommandons vivement aux utilisateurs de réaliser des essais de fermentation avant tout usage commercial de nos produits.

Température de fermentation :

Optimale : 15 – 25°C



Le choix incontournable pour la fermentation des boissons



Instruction de dosage : 110 g/hl

Analyse typique :

Matière sèche > 93 %

Bactéries acétiques : < 1 000 CFU/g

Coliformes : < 100 CFU/g

Moisissure : < 100 CFU/g

Stockage :

Stockage pendant 6 mois ou moins : le produit doit être stocké à une température inférieure à 10 °C.

Quand il est stocké pendant plus de 6 mois : le stockage doit s'effectuer au frais (< 4 °C) et dans des conditions sèches.

Pendant une courte période ne dépassant pas 7 jours, un stockage à température ambiante est possible.

Transport :

Le produit peut être transporté à température ambiante, idéalement sans dépasser 30 °C pendant un maximum de 7 jours.

Pendant des périodes prolongées dépassant 7 jours, le produit doit être transporté à une température inférieure à 10 °C.

Durée de conservation :

24 mois à date de production. Référez-vous à la date limite de conservation imprimée sur le sachet. Les sachets ouverts doivent être hermétiquement fermés et conservés à 4 °C et être utilisés dans les 7 jours après ouverture. N'utilisez pas de sachets endommagés.



Le choix incontournable pour la fermentation des boissons