



B.C. S 103

Other Names

Wine Yeast

Description

Our most EtOH tolerant strain frequently used to restart stuck fermentations. Strongly recommended for barrel fermentations. Neutral flavors, low VA, low foam, ferments best between 50°F-86°F (10°C-30°C) EtOH tolerant to 17%.

Directions for use

Rehydrate in ten times its weight in a mixture of one-third must and two thirds water. The mixture temperature should be 86°F-95°F water. The rehydration time should be between 20-25 minutes. Then adjust the temperature by adding the juice or must to be inoculated every 5 to 10 minutes to the culture media in order to lower the temperature gradually. This mixture can be added directly in the fermentation tank with uniform gentle mixing.

Hazard Warning

None

Dosage

White and Red Wine: 0.8 – 1.6 lbs/1,000 gal. (380-750 g /1,000 gallons); Stuck fermentation: 2.4 – 4.0 lbs/1,000 gal. (1100-1900 g/1,000 gal.); Secondary Fermentation: 1.2 – 3.2 lbs/1,000 gal. (570 -1520 g/1,000 gal.)

Packaging

500 gm Packet & 10 Kg Box