



SC-22

Other Names

Wine Yeast

Description

S.C. 22 was the very first strain to be selected for a wine application. This strain is also known as Davis 522 selected by the University of Davis, California, for its respect of the varietal character of cultivars and for its regular and complete fermentation kinetic.

Properties

- *Saccharomyces cerevisiae cerevisiae*
- Rapid fermentation start
- Regular and complete fermentation of the sugars
- Alcohol tolerance (15%)
- Medium nitrogen requirements
- Alcohol production 17.2 g/l for 1% alcohol by volume
- Very low production of volatile acidity (<0.15 g/L) and of SO₂

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 production 1.6 lbs/1,000 gallons 750 g /1,000 gallons.
Fermentation restart 1.6 – 2.5 lbs/ 1,000 gallons 750 – 1100 g/ 1,000

Packaging

500 gram Packet. 10 Kg Box.

