



SafSour™ Fruit Intuition



LA SOLUZIONE UNICA PER BIRRE ACIDE FRUTTATE E COMPLESSE, IN FORMA SECCA.

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

SafSour™ Fruit Intuition offre sapori complessi che includono un ampio spettro fruttato e una delicata acidità. Nell'affinamento in legno, SafSour™ Fruit Intuition consente una profonda diversificazione aromatica grazie ai *Brettanomyces* e ad altri aromi di origine microbica, che possono evolvere nel corso dei tre-sei mesi di affinamento. Se utilizzato in altre modalità, ad esempio in recipienti e fusti di acciaio inox o in bottiglia, il profilo aromatico potrebbe essere diverso e rivelare 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.

Acidità
Media

Fenoli
Molto basso

Fruttato
Alto

Impronta Brett
Da medio ad
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:

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

Per una conservazione 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.





SafSour™ Fruit Intuition

A UNIQUE DRY FERMENTATION SOLUTION FOR COMPLEX SOUR FRUITY BEERS

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

SafSour™ Fruit Intuition delivers complex flavors including a broad fruity spectrum, along with gentle acidity. When matured in wooden barrels, **SafSour™ Fruit Intuition** provides deep flavor diversification from *Brettanomyces* and other microbial-derived flavors, 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™ Fruit Intuition is mainly designed for primary fermentation. In case of refermentation, it should not be used for bottles or stainless steel kegs conditioning.

Ingredients:

Yeast (*Saccharomyces cerevisiae* var. *diastaticus*, *Brettanomyces bruxellensis*), Emulsifier: sorbitan monostearate (E/INS 491), Bacteria (*Lactiplantibacillus plantarum*, *Levilactobacillus brevis*, *Pediococcus acidilactici*), maltodextrin.

Acidity

Mild

Phenol

Very low

Fruitiness

High

Brett print

Medium to 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™ Fruit Intuition 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™ Fruit Intuition** 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™ Fruit Intuition** 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™ Fruit Intuition 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™ Fruit Intuition** 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™ Fruit Intuition** or SafSour™ Barrel Instincts
- Keg conditioning when the main fermentation or aging was not performed by **SafSour™ Fruit Intuition** or SafSour™ Barrel Instincts



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Typical analysis:

- Dry matter > 93%
- Viable *Saccharomyces cerevisiae* cells: > 5.0*10⁹ cfu/g
- Viable *Brettanomyces bruxellensis* cells: > 1.0*10⁸ cfu/g
- Total Viable Bacteria: > 1.0*10¹⁰ 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™ Fruit Intuition



LA SOLUTION UNIQUE POUR LES BIÈRES ACIDES FRUITÉES ET COMPLEXES, SOUS FORME SÈCHE.

SafSour™ Fruit Intuition est la solution parfaite (composée de levure sèche active + enzyme + bactérie) pour produire de très savoureuses bières acides, avec fermentation mixte.

SafSour™ Fruit Intuition permet d'obtenir une complexité aromatique, un large spectre fruité et une acidité délicate. Utilisé lors de la maturation en barriques, **SafSour™ Fruit Intuition** permet une ample diversification du profil sensoriel vers *Brettanomyces* et d'autres arômes d'origine microbienne, qui peuvent évoluer au cours de 3-6 mois de maturation. Utilisé dans d'autres conditions, par exemple en cuves et fûts inox ou en bouteille, le rendu aromatique sera probablement différent et présentera d'autres notes fruitées savoureuses.

Généralement la temps arrondit, modifie le profil général et nuance les notes fermentaires. Les types de fût et les essences de bois peuvent favoriser la diversification aromatique.

Ingrédients :

Levure (*Saccharomyces cerevisiae*, *Brettanomyces bruxellensis*), émulsifiant : monostéarate de sorbitane (E/INS 491) / bactéries (*Lactiplantibacillus plantarum*, *Levilactobacillus brevis*, *Pediococcus acidilactici*), maltodextrine.

Acidité

Délicate

Phénol

Très faible

Fruité

Élevé

Notes Brett

Moyennes à élevées

Fermentation et vieillissement en fûts (bois, inox...)

Conditions expérimentales :

Ce produit a été testé dans le cadre d'essais pilotes utilisant différentes matrices, y compris du houblon vieilli ou pas, avec une maturation en fûts de bois. Des évaluations sensorielles ont été effectuées au cours des 12 mois de maturation. Le rendu organoleptique de la bière dépend du fût, de la matrice ainsi que de la durée de maturation.

Compte tenu de l'impact de la levure sur la qualité finale de la bière, nous recommandons de respecter les instructions de fermentation prescrites. Nous conseillons vivement aux utilisateurs de faire des essais de fermentation avant toute utilisation commerciale de nos produits.

Température de fermentation : optimum de 15° à 25 °C



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Dosage : 110 g/hL

Analyse typique :

Matière sèche : > 93 %
 Bactéries acétiques : < 1000 UFC/g
 Coliformes : < 100 UFC/g
 Levure : < 1000 UFC/g
 Moisissures : < 100 UFC/g

Stockage :

Pour une conservation de maximum 6 mois, le produit doit être conservé à une température inférieure à 10 °C.
 Pour une conservation de plus de 6 mois, l'entreposage doit être effectué à une température de maximum 4 °C et dans un endroit sec.
 Lors d'une courte période n'excédant pas 7 jours, il est possible de conserver le produit à température ambiante.

Transport :

Le produit peut être transporté à des températures ambiantes, idéalement inférieures à 30 °C, pendant maximum 7 jours.
 Si le temps de transport est supérieur à 7 jours, le produit doit être maintenu à une température inférieure à 10 °C .

Durée de vie :

24 mois à compter de la date de production. À utiliser de préférence avant la date indiquée sur le sachet. Les sachets ouverts, après avoir été refermés hermétiquement, doivent être conservés à 4 °C et utilisés dans les 7 jours après ouverture. Ne pas utiliser les sachets abîmés.



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