



OENOFERM C2 0,5 KG



Product description

Oenoferm® C2 is a dry selected yeast for fermentation of fruit or starch based media.

- rapid fermentation ontake
- very good adaptation to high gravity media
- high alcohol tolerance up to 18 % vol.
- low formation of flavour components
- temperature tolerance up to 42 °C
- long durability in continuous yeast propagation

Dosage

In batchwise application revitalise Oenoferm® C2 in 10 fold dilution of juice.

high gravity cider base 20 g/100 L

strongly diluted apple juice conc. (> 50 % Saftanteil) 30 g/100 L





deficiency media (e.g. glucose syrup plus water) 40 - 60 g/100 L
fresh yeast batch for propagation 40 g/t mash

Storage

Vacuum sealed. Store cool and dry. Reseal open packages and use completely within 3 days.

GERÄTESPEZIFIKATIONEN

Cider: **tak**

