



HOMEBREW SOUTH AFRICA
HOME BREWING SUPPLIES AND INGREDIENTS

H18 Champagne Yeast

H18 is a professional Champagne yeast, originating in the Champagne-Ardenne region. It is especially suited for the production of high quality sparkling wines, but can also be used for the fermentation of still wines, both white and red, and for dry meads. It has a light, elegant character which respects the flavour and aroma characteristics of the fruit. GMO-free.

Technical specifications:

- Strain family: S. Bayanus
- Killer status: K2
- Fermentation temperature range: 10 - 32°C
- Recommended pitching rate: 20 grams / hL
- Nitrogen requirements: low
- Alcohol tolerance: 16% V/V
- Fermentation kinetics: fast
- Volatile acidity production: low
- H₂S production: low
- SO₂ production: average
- Glycerol production: average
- Acetaldehyde production: average
- Pyruvic acid production: average

Rehydration instructions:

Dissolve the dry yeast in 10 times its weight in a sterile 50/50 mixture of water and must at a temperature between 35 and 40°C. Let stand for 20 minutes, then slowly homogenize the yeast starter by stirring gently. If the temperature difference between yeast starter and must is 10°C or less, add the yeast starter directly to the must. Otherwise, double the yeast starter with must of the same temperature as the must in which the yeast is to be pitched, let stand for 10 minutes, then re-homogenize the mixture slowly and add to the must.

Analytical data:

Total Viable Yeast Count : 1×10^{10} c.f.u. per gram, minimum.

Wild Yeast : $<1 \times 10^5$ c.f.u. per gram

Bacteria : $<1 \times 10^6$ c.f.u. per gram. E. Coli: absent.

Moisture : 7 % maximum.