

Alpine CiderFast

Pure culture. Pure flavour. Alpine Yeast

DESCRIPTION

Selected active dry yeast: *Saccharomyces cerevisiae* var. *bayanus*. A hybrid yeast that combines the strong fermentative power typical of the *bayanus* species with the ability of the *cerevisiae* species to regulate the production of aromatic compounds. Thanks to its remarkable fermentative capacity, it can be used effectively under all fermentation conditions. Alpine CIDERFAST maintains a neutral aroma and does not generate intrusive secondary aromas. Ideal for producing dry or semi-dry ciders, whether natural or filtered. Enhances freshness while showcasing excellent varietal fruit expression. Suitable for bottle refermentation.

PERFORMANCE

- High fermentative vigor
- Short lag phase
- Alcohol tolerance up to 18% vol
- Very high attenuation
- Low flocculation (requires time to settle)
- Sugar-to-alcohol conversion factor: 1% alcohol (v/v) per 16.8 g/L sugar
- Fermentation temperature range: 8-32 °C; ideal range: 18-24 °C
- Low production of volatile acidity
- Minimal production of sulfites (SO₂)
- Minimal production of acetaldehyde
- Almost no foam formation at medium-low temperatures
- Fast fermentations and refermentations across a wide pH range
- High resistance to inhibitory factors

DOSAGE

- Primary fermentation: 20-30 g/hL
- Refermentation / Carbonation: 30-40 g/hL

DIRECT INOCULATION

Sprinkle the yeast over the surface into at least 10 times its weight of must, either directly from the top of the tank or during filling after clarification.

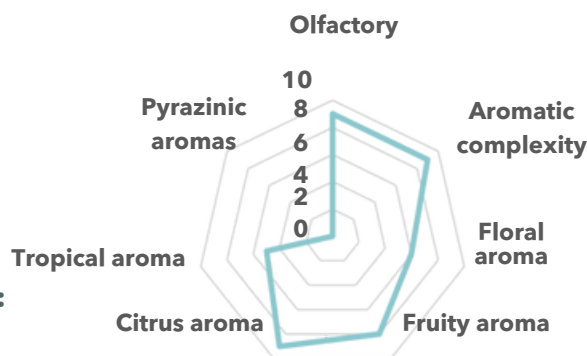
Stir gently to prevent or break up clumps.

Transfer immediately into the fermenter.

WITH REHYDRATION

Rehydrate in water at 10 times the yeast's weight, at a temperature of 35-40 °C.

Mix thoroughly, then let stand for 10-15 minutes.



PACKAGING AND STORAGE

Vacuum-sealed 0.5 kg packs, supplied in 10 kg cartons.

Store in a cool, dry place.

