



## DESCRIPTION:

Ideal for producing a very neutral, clean base for hard seltzers, canned cocktails, or further distillation. Included nutrients and pH buffers keep tough fermentations humming to the finish. High temperature and alcohol tolerance.

## COMPOSITION & TECHNICAL CHARACTERISTICS:

- **Yeast Strain:** *Saccharomyces cerevisiae*
- **Fermentation Range:** 65–80°F/18–27°C
- **H<sub>2</sub>S Production:** Very Low
- **Alcohol Tolerance:** 13–15% ABV
- **STA-1:** Negative

## DOSAGE & DIRECTIONS:

Add 10 to 20 grams per gallon (2.5 to 5 g per liter) directly into your fermenter with no hydration required. Ferment between 65 to 80°F (18–27°C). We recommend starting with a dosage of 15 g per gal (4 g per liter) and adjusting as desired in future batches.

## STORAGE:

Store in a cool dry place, away from direct sunlight. Do not freeze. **Shelf Life:** 24 months from production date. Do not use after the expiry date shown on the pack.



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