

CELLAR  SCIENCE

# PRIME

PREMIUM  
BEER YEAST

## DESCRIPTION:

Developed specifically for bottle conditioning. Prime has a high alcohol tolerance, neutral flavor, ferments quickly, and has excellent flocculation to form a compact sediment at the bottom of the bottle, keg, or barrel.

## COMPOSITION & TECHNICAL CHARACTERISTICS:

- **Yeast Strain:** *Saccharomyces cerevisiae*
- **Fermentation Range:** 53–77°F/12–25°C
- **Flocculation & Sedimentation:** Very High
- **Apparent Attenuation:** 95–100%

**DOSAGE:** Use at a rate of .1 grams per liter/.38 grams per gallon

## DIRECTIONS:

Mix the desired amount of Dextrose in 5x its weight of water, boil, cool to approximately room temperature, and mix the sugar solution into your beer.

To hydrate yeast, first, sanitize yeast brick and scissors. Use 10 grams of sterilized tap water, between 85–95°F/29–35°C, per gram of yeast. Sprinkle yeast onto the water. Allow the slurry to stand undisturbed for 20 minutes and then swirl. Use small amounts of beer to adjust to within 10°F/6°C degrees of beer temp. Mix yeast slurry into beer. Allow carbonation to develop for two weeks between 60–78°F/16–26°C before testing for adequate carbonation.

## STORAGE:

Store in the original sealed packaging, away from light, in a dry and odorless place. Ideally store below 70°F/21°C. Do not freeze. Use immediately after opening. **Shelf Life:** 36 months.



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