

**YEAST & BREWING TEMPERATURE**



The temperature in your fermenter will make a big difference to the taste of your beers. Higher fermentation temperatures tend to cause yeast to make beers with complex fruity flavours.

This is often OK in ales (although ales should not be too fruity). This means temperatures around 20°C to 24°C are good for SAFALE yeast but you should avoid temperatures over 25°C .

However, lagers & pilsners are much nicer if they have a crisp, clean & fresh flavour without fruitiness. SAFLAGER yeast will give you these lovely fresh clean flavours but it needs to be kept cooler when it is fermenting. Temperatures under 20°C are good & temperatures under 15°C are excellent.

SAFLAGER works as low as 5°C which means it is an excellent yeast to use in winter...

**NEVER USE A HEATER WITH SAFLAGER YEAST**

In warm weather, you will make better beer if you keep your fermenter cool.

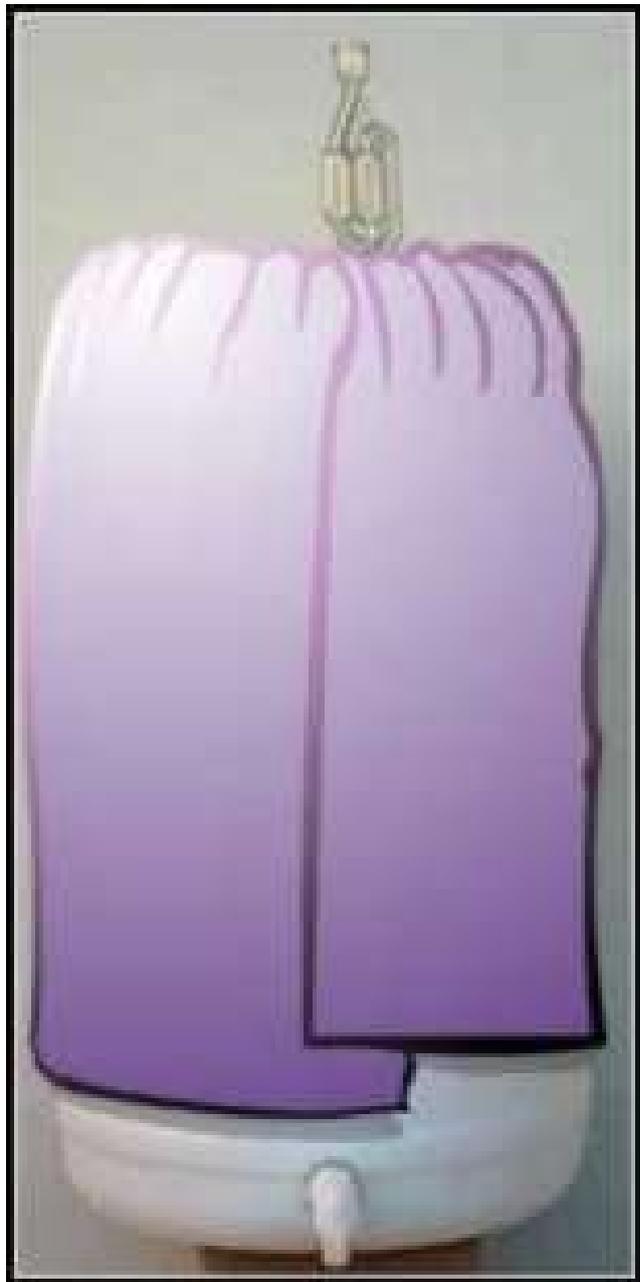
**It's easy to keep your fermenter cool.**

**:Method 1.** In hot weather wrap towelling around your fermenter like a skirt. Gather the top of the skirt into the lid.

2: Pour cold water into the recess of the lid.

The hotter the day gets, the better this works. To make it colder, set a fan to blow gently on the fermenter. ***Make sure you keep the water topped up in the lid***

**Method 2** To drop the temperature significantly freeze water in plastic soft drink bottles. Drop your fermenter into a larger tub, trough or tray filled with water & ice bottles. Replace the bottles each day. If using a tray, continue using the towel method by dipping the towel in the water.



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