

Champagne Yeast

FLOCCULATION :
Low

ALCOHOL TOLERANCE :
Very High (15%+)

FERMENTATION
TEMPERATURE :
70° - 75° F
21° - 24° C

STA1 :
Negative

 **BUY NOW**

Classic yeast that is neutral in character, and a strong fermenter. Great for use in wine, cider and mead allowing the character of the fermentables to become the prominent flavors.

[Pitch Rate Calculator](#)

Part No: WLP715

Part Name: Champagne Yeast

Category: Yeast

STA1 QC Result: Negative

Type: Core

SUGGESTED BEVERAGES & STYLES

Cider
Dry Mead
Sweet Mead
White Wine (New World)
White Wine (Old World)
Wild Specialty Beer