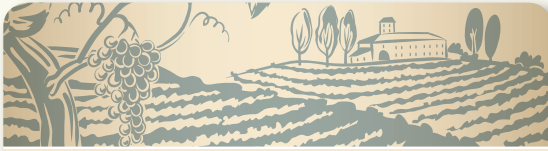




RENAISSANCE YEAST



Ossia

ORGANIC

H₂S-Preventing Yeast

Developed by Classical Breeding

500 g



RENAISSANCE

ENLIGHTENED SCIENCE | EMPOWERED ARTISTRY



H₂S PREVENTION



NON-GMO



SPECIES

S. cerevisiae
hybrid

Sensory Attributes:

Full bodied and well balanced with a smooth finish. Ossia produces aromas of pineapple pear, honey, cherry, and banana, with hints of pepper and clove.

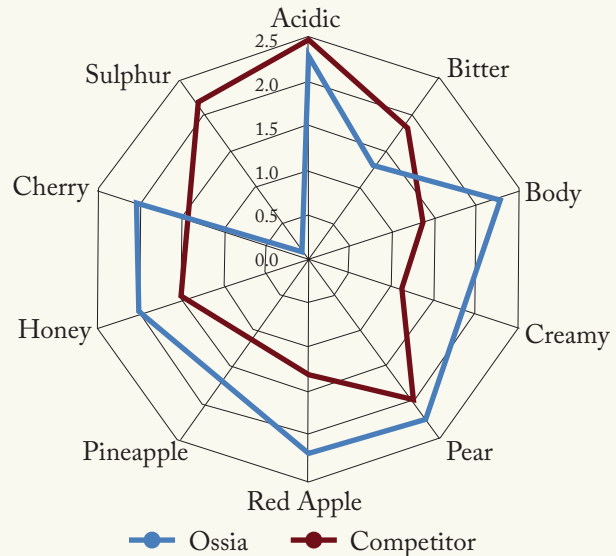
Recommended Cider Styles:

New World, French, Perry, and Fruit Ciders. Suitable for premium ciders destined for aging.

Ossia

An organic yeast that produces full-bodied complex ciders with notes of tropical fruit and hints of pepper and clove. Ossia can be fermented at colder temps (<16°C) to achieve sweet & med-sweet styles of cider. For dry styles, raise the temperature above 18°C near the end of fermentation to ensure a proper finish.

Sensory Profile



KILLER PHENOTYPE

active



TEMPERATURE RANGE

16-30 °C



OPTIMAL TEMPERATURE

18-24 °C



ALCOHOL TOLERANCE

16%



NUTRIENT REQUIREMENTS

medium



SO₂ PRODUCTION

low



FLOCCULATION

mod-high



MLF COMPATIBLE

