



DESCRIPTION: A Very High Gravity yeast selected for ultra-clean, fast sugar-based fermentations up to 20% ABV. It is ideal for high-gravity seltzers, clean neutral bases, and distilling washes where a fast, clean fermentation profile is desired. For the cleanest performance, pair with our SLAYER 800 Nutrient.

COMPOSITION & TECHNICAL CHARACTERISTICS:

- **Yeast Strain:** *Saccharomyces cerevisiae*
- **Fermentation Range:** 75–95°F/24–35°C
- **Optimal Fermentation Range:** 75–85°F/24–29°C
- **Flocculation:** Medium to High
- **Apparent Attenuation:** 78–93%
- **Fermentation Profile:** Neutral, exceptionally clean
- **H2S Production:** Low with proper nutrition
- **Recommended Nutrient:** SLAYER 800
- **Alcohol Tolerance:** Up to 20% ABV
- **PCR Verified:** Purity and consistency
- **POF:** Negative
- **STA-1:** Negative

DOSAGE:

- Pitch 0.77–1.11 g/L (77–111 g/hL), or 90–130 g/bbl.
- A 500 g brick treats 4.5–6.5 hL / 3.8–5.6 bbl.
- One 15 g sachet treats approximately 5 gallons / 19 L.
- For larger volumes, use 3 grams per gallon, rounding up to the next full sachet.
- Use the upper range for high-gravity fermentations targeting higher ABV.

DIRECT PITCH OR REHYDRATE: REAPER yeast is designed to be sprinkled directly onto the surface of your fermentable base. Sugar-based fermentations are nutrient-poor by nature, so proper nutrient support is critical for clean, complete fermentation. For best results, use with our SLAYER 800 Nutrient.

While not required, some users prefer to rehydrate yeast. To hydrate yeast, first sanitize the yeast brick and scissors. Use 10 grams of sterilized tap water at 85–95°F/29–35°C, mixed with 0.25 grams of FermStart per gram of yeast. Sprinkle yeast on the water. Allow the slurry to stand undisturbed for 20 minutes, then swirl. Use small amounts of fermenting base to adjust the temperature to within 10°F/6°C of the fermentation temperature before pitching.

STORAGE: Store in the original sealed packaging, away from light, in a dry and odorless place. Store at a temperature of <68°F/20°C. Do not freeze. Use immediately after opening. **SHELF LIFE:** 36 months.