

## Factsheet How to ventilate basement

The ventilation behavior changes depending on how the cellar is used.

### Basement

If you live in a new build with a well-insulated basement and the basement has even been converted into a living space, you should also base your ventilation behavior on the values for living spaces. The optimum air humidity is then between 40 and 60 percent and you ventilate the heated basement in the same way as a living room.

### Storage cellar

If you have stored food in the basement, you will not heat the cellar during the winter months. Make sure that the temperature does not fall below 0 degrees. Leave the windows tilted during the day in winter. In summer, keep the cellar windows closed. Daily ventilation is not necessary for food storage. If you ensure that the air is exchanged from time to time in the early hours of the morning between 5 and 6 a.m. in summer, this is perfectly sufficient. Only ventilate when it is cooler outside than inside.

### Wine / vaulted cellar

The vaulted cellar, which is slightly damp all year round and cannot be dried out, is also ventilated sparingly. In winter, you can leave the cellar windows in the tilt position during the day and at night. You should only close the windows when it is very cold. In summer, open the cellar windows in the early morning between 5 and 6 a.m. to prevent a musty smell. Only ventilate when it is cooler outside than inside.

### Basement ventilation with heat recovery

Passive ventilation can lead to increased heating costs in winter. According to the Swiss Federal Office of Energy, humidity-controlled basement ventilation systems with heat recovery are the optimal solution: they can regulate the humidity in the cellar in a targeted manner, save a lot of energy thanks to heat recovery and cost less than 30 francs per year in electricity costs. You can find more information at <https://www.haustrocknung.ch/en/basement-ventilation/>.

