



FERMOPLUS® Fragrance

Brewing yeast nutrient with specific natural amino acids, ideal for obtaining beers with high floral aromatic profile.



→ TECHNICAL DESCRIPTION

Fermoplus® Fragrance is a nutrient for yeast enriched with amino acids of natural origin, ideal for the production of beer with a clear floral aromatic profile that enriches in a synergistic way the herbaceous and floral aroma of aromatic hops.

The metabolism of specific amino acids lead the brewing yeast to perform a suitable fermentation and mainly to enhance the expression of particular flavor profiles. Based on this biochemical phenomenon, AEB has developed **Fermoplus® Fragrance**; a specific yeast nutrient rich in specific amino acids that are essential in the yeast fermentation to promote the formation of aromatic floral profile in beer. This nutrient can be used for the production of any beer style, which the brewer wants to express refreshing yet elegant floral character in the final product.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Yeast hulls, autolysates of yeast, ascorbic acid.

→ DOSAGE

20-40 g/hL of wort, during wort cooling.

→ INSTRUCTIONS FOR USE

Hydrate in sterile water (1:10) or directly add to the fermentation medium during the rehydration stage.

→ STORAGE AND PACKAGING

Store in a cool dry place, away from direct sunlight and heat.

1 kg net packs in cartons containing 4 kg.

