

# FERMOALE AY3

## Active Dry Yeast for top-fermenting beer brewing

### BEER STYLES

This is a very versatile yeast that can be used to brew a wide range of English-, American- and Belgian-style ales, including pale ales, brown ales and porters.

### AROMA & FLAVOUR CHARACTERISTICS

Malty characters dominate on taste with rich biscuit and soft caramel notes and a little citrus for balance.

### BREWING PROPERTIES

|                                  |                                 |
|----------------------------------|---------------------------------|
| YEAST STRAIN                     | <i>Saccharomyces cerevisiae</i> |
| ORIGIN OF YEAST STRAIN           | UK                              |
| APPARENT ATTENUATION             | 75-83%   High                   |
| FERMENTATION TEMPERATURE         | 16-23°C   61-73°F               |
| FLOCCULATION                     | High                            |
| ALCOHOL TOLERANCE                | 12% ABV                         |
| TOTAL ESTERS                     | Low                             |
| H <sub>2</sub> S (SULPHUR NOTES) | Low                             |
| POF (PHENOLIC NOTES)             | Negative                        |
| STA-1                            | Negative                        |

### MICROBIOLOGICAL PROPERTIES

|                              |                          |         |
|------------------------------|--------------------------|---------|
| Yeast Viability              | > 0,5 x 10 <sup>10</sup> | cfu/g   |
| Other yeasts                 | < 10 <sup>3</sup>        | cfu/g   |
| Moulds                       | < 1                      | cfu/ml* |
| Acetic Bacteria              | < 1                      | cfu/ml* |
| Lactic Bacteria              | < 1                      | cfu/ml* |
| Coliforms                    | < 1                      | cfu/ml* |
| <i>Escherichia coli</i>      | < 10                     | cfu/g   |
| <i>Staphylococcus aureus</i> | < 10                     | cfu/g   |
| Salmonella spp               | Absent/25g               | cfu/g   |

\*inoculation of 100 g/hl yeast

AEB Brewing Yeast are tested to a high and rigorous standard and are released into the market only when all quality, safety and reliability parameters are passed.

## PITCHING RATE / DOSAGE

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Pitch directly into the wort in the fermenter, at pitch rate of:

50 - 80g/hl of cool wort at 16-23°C / 61-73°F

The pitch rate is dependent on the brewing process conditions and will affect the fermentation performance and the final taste profile of the beer.

High gravity, high adjunct or high acidity fermentations may require higher pitching rates and the addition of yeast nutrients.

## STORAGE

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Store in vacuum sealed packaging where possible, in dry odourless conditions, at 4°C / 40°F.

Limit exposure to air.

Do not freeze.

On opening the package, the yeast should be used immediately.

Shelf life is 36 months from production date.

Do not use after the expiry date shown on the pack.

## PACK SIZE

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Available in 500g net foil packs containing 1kg.

Available in 500g net foil packs containing 10kg.

Available in boxes containing 20 x 11.5g sachets.

For smaller or larger volumes please get in touch with your local sales representative or visit the AEB Brewing eCommerce platform via [aeb-group.com](http://aeb-group.com)

## CONTACT US

For more information, please email [info@aeb-group.com](mailto:info@aeb-group.com) or visit us at [aeb-group.com](http://aeb-group.com)

AEB Group is a leader in yeast, fermentation, enzymes, filtration, and eco-biotechnologies in the beverage and food industry.

Reference: FERMOALE\_AY3\_TDS\_EN\_5220323\_BEER\_UK

## APPLICATION

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It is generally recommended that active dry yeast is pitched directly into the wort without prior rehydration.

If direct pitching is not feasible the yeast can be hydrated and pitched in liquid form.

To rehydrate dissolve the dry yeast in sterile water or in wort at 16-23°C / 61-73°F at a ratio of 1:10. Stir gently and leave for approximately 20 minutes. Gently stir again and add to the cooled wort in the fermenter.

To avoid yeast stress, ensure temperature fluctuations are minimal.

## FOOD SAFETY

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This product is GMO free.

This product is allergen-free.

*SDS: The substance or mixture do not meet the conditions in Article 31 of UK REACH*