

FERMOALE AY4

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 American- and English-style ales, including pale ales (IPA, APA, EPA), brown ales and porters.

AROMA & FLAVOUR CHARACTERISTICS

Delivers light malty flavour notes with a touch of citrus. Esters are mild to give a balanced and clean, neutral finish.

BREWING PROPERTIES

YEAST STRAIN	<i>Saccharomyces cerevisiae</i>
ORIGIN OF YEAST STRAIN	USA
APPARENT ATTENUATION	84% Medium
FERMENTATION TEMPERATURE	16-23°C 61-73°F
FLOCCULATION	High
ALCOHOL TOLERANCE	10-11% ABV
TOTAL ESTERS	Medium
H ₂ S (SULPHUR NOTES)	Low
POF (PHENOLIC NOTES)	Negative
STA-1	Negative

MICROBIOLOGICAL PROPERTIES

Live cells	> 0,5 x 10 ¹⁰	cfu/g
Other yeasts	< 10 ³	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
<i>Salmonella</i> 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.

TECHNICAL DATASHEET

PITCHING RATE / DOSAGE

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

A sealed vacuum-packed package that has not been opened can be stored at room temperature (20°C / 68°F) in dry, odor-free conditions.

It can also be stored in a refrigerator (4°C / 41°F). Do not freeze.

Limit exposure to air. Once the package is opened, the yeast should be used immediately.

The shelf life is 36 months from the production date.

Do not use after the expiration date indicated on the package..

PACK SIZE

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

CONTACT US

For more information, please email info@aeb-group.com or visit us at aeb-group.com

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

Reference: FERMOALE_AY4_TDS_EN_6060325_BEER_USA

APPLICATION

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

This product is GMO free.

This product is allergen-free.

For more information please refer to the Product Safety Data Sheet (MSDS) or contact AEB Group Quality Control.