



FERMOALE



Dry active top fermenting yeast strain especially selected for fermentation of a wide spectrum of British ales

→ TECHNICAL DESCRIPTION

Ale yeast strain originally from United Kingdom. It provides an excellent flavour profile for pale ales, stouts and porters. It can be also used for the production of modern ciders.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Yeast strain: *Saccharomyces cerevisiae*

Microbiological and physical parameters

Viable Yeasts	> 1 x 10 ¹⁰	cfu/g
Other Yeasts	< 10 ³	cfu/ml*
Moulds	< 10	cfu/ml*
Acetic Bacteria*	< 10 ²	cfu/ml*
Lactic bacteria	< 10	cfu/ml*
Coliforms	< 1	cfu/ml*
E.coli	< 10	cfu/g
Staphylococcus aureus	< 10	cfu/g
Salmonella spp*	Absence / 25g	cfu/g

* with inoculation of 100g/hL of yeast

Dry substance (%): 95 (+/-1)

Density: 1,008 g / cm³

Brewing parameters

Beer styles: all type of British ales and modern ciders

Fermentation kinetics: fast. 8 days at 22°C, 16 days at 12°C for 12°P

Fermentation temperature range: 12-22°C

Apparent attenuation: 87%

Flocculation and sedimentation ability: good

→ DOSAGE RECOMMENDATION*

50-100 g/hL of 12°P to 20°P cold wort.



BEER FLAVOUR PROFILE WITH FERMOALE

(According to ASBC & DLG)
18°P 22°C



→ INSTRUCTIONS FOR USE

Direct yeast pitching:

Pitch the yeast directly in the fermentor at the primary fermentation temperature of your preference as per your beer recipe.

Rehydration:

Add 10 times its weight in sterile water or wort between 18°C-25°C. Stir gently for 15-20 minutes and pitch the yeast directly in the fermentor.

Optional:

Same above procedures + add Fermoplus® Integrateur as nutrient to optimize the viability of the yeast. Reactivator 60/B is also recommended to reach the best rehydration conditions. Please see our brewing product catalogue.

→ ADDITIONAL INFORMATION

Advantages of using dry yeast in the brewhouse

The management of the various yeast strains and the monitoring of propagation represent major issues for breweries. The contamination risks are high, particularly in the propagation phase. That is why the use of active dry yeast strains (ADY) have numerous advantages: reduction of microbiological risks, low fermentation latency, availability after ½ hour of rehydration.

→ STORAGE AND PACKAGING*

Store in the original sealed packaging, away from light, in a dry and odorless place. Store preferably at a temperature <20°C. Do not freeze. Use immediately after opening.

Shelf Life: 36 months.

500 g net packs in cartons containing 1 kg
500 g net packs in cartons containing 10 kg
100 g net packs in cartons containing 2 kg

*Please note: The dosage recommendation may vary depending on the processing conditions selected by the brewer. The format is varied depending on the country of p. For exact amounts & formats please contact our technical commercial experts or your branch of reference.