



FERMOALE German K



Dry active top fermenting yeast strain for fermentation of traditional German style Koelsch & Altbier.

→ TECHNICAL DESCRIPTION

German top fermenting yeast strain for classic Koelsch & Altbier beer styles. It produces a neutral & clean ester profile that allows the expression of noble hops & elegant malt character on the background with an overall dry & clean finish in beer. It produces very low levels of diacetyl & subtle notes of fruity esters with reminiscences of pear, citrus, apple & plum when present.

→ COMPOSITION AND TECHNICAL CHARACTERISTIC

Yeast Strain: *Saccharomyces cerevisiae*

Microbiological and physical parameters

| | | |
|-------------------------------------|-----------------------|---------|
| Viable Yeasts | > 5 x 10 ⁹ | cfu/g |
| Other Yeasts | < 10 ³ | cfu/g |
| Moulds | < 10 | cfu/ml* |
| Acetic Bacteria | < 10 ² | cfu/ml* |
| Lactic Bacteria | < 10 | cfu/ml* |
| Coliforms | < 1 | cfu/ml* |
| <i>Escherichia Coli</i> | < 10 | cfu/g |
| <i>Staphylococcus aureus</i> | < 10 | cfu/g |
| <i>Salmonella spp</i> | Absence / 25g | cfu/g |

* with inoculation of 100g/hL of yeast

Brewing parameters

Beer Styles: Koelsch-, Altbier-style beers & a wide spectrum of ale-styles with fruity & clean character with low or imperceptible diacetyl notes.

Fermentation temperature: 13-21°C

Flocculation & sedimentation: Medium

H₂S Production: Low

STA-1: Negative

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→ DOSAGE RECCOMENDATIONS*

40-80 g/hL of cold wort at 16-23°C.

→ INSTRUCTION FOR USE

Direct:

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

Rehydration:

Dissolve the yeast in sterile water or wort at 18-25 °C in a ratio of 1:10 and let it rest for 20 minutes. Subsequently mix well to obtain the complete suspension of the yeast. Pitch the yeast directly in the fermentor.

Optional:

Using the same procedure described above add the nutrient **FERMOPLUS® GSH** to improve the vitality of the yeast.

→ 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 risk, reduced latency phase, availability of active yeast in less than an hour.

→ 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.

500g net packs in cartons containing 1 kg.

* Recommended dosage may vary depending on the processing conditions selected by the brewer.

** The format is varied depending on the country of provenance. For exact amounts & formats please contact our technical commercial experts or your branch of reference.