



FERMOALE

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 Produces esters with citrus character



→ TECHNICAL DESCRIPTION

Fermoale, originally from the United Kingdom, is a *Saccharomyces cerevisiae* type top-fermenting strain used for the production of specialty beers.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

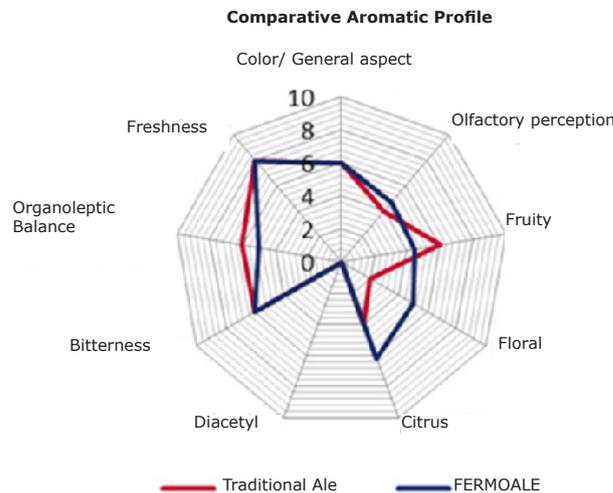
Yeast (*Saccharomyces Cerevisiae*), rehydration Agent.

Physical and microbiological parameters

Dry substance (%) :	95 (+/-1)
Living cells (ufc/g) :	> 7x10 ⁹
Wild yeast (u/mL) :	< 1
Acetic acid bacterium (u/mL) :	< 1
Lactic acid bacterium (u/mL) :	< 1
<i>E.coli</i> (ufc/g) :	0

The AEB group laboratories are equipped with bio fermenters to analyze all the strains and product batches.

Acetaldehyde	0
Ethylacetate	90.7
Isobutylacetate	0.173
Isobutanol	31.805
Isoamylacetate	3.73
Isoamyl alcohol	110.0
Ethylcaproate	0.306
Ethylcaprylate	0.105
2.3 butanedione	28.6
2.3 pentadione	21.6



Fermentation kinetics:	Quick
Temperature of fermentation:	>12°C
Pilot Limited attenuation:	72,5%
Industrial limited attenuation:	72%
Alcohol:	4,60%
Density:	1,011 g/cm ³
Calories:	(Kcal/100)
Production H ₂ S:	Low
Sedimentation:	Good
Higher alcohol balance /ester:	1.0

Reference: FERMOALE_TDS_EN_0211216_BEER_Italy





FERMOALE

→ DOSAGE

Dosage for wort of 12°P to 16°P: 60 to 100 g/hL
Fermentation temperature: 18°C to 25 °C

The dosage may be increased for lower fermentation temperatures.

→ INSTRUCTIONS FOR USE

Hydration

Add 10 to 20 times its weight in sterile water, ideally between 18°C and 20 °C. Ideally, stir gently for 20 to 30 minutes.

Optionally, Fermoplus GSH can be added as a nutrient to optimize the viability. Reactivator 60/B is also recommended to reach the best rehydration conditions.

→ 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. Best before the date on the packaging. Use immediately after opening.

500 g net packs in cartons containing 1 kg.

500 g net packs in cartons containing 10 kg.

