



WEISS Arome+

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 Active Dry Brewing Yeast for wheat beer fermentation, ideal for specific ester and phenol enhancement of Weissen and Blanche beers



→ TECHNICAL DESCRIPTION

Weiss Arome+ is a typical Belgian white, American Wheat and Hefeweissen yeast strain. This yeast produces clove phenols and banana esters; it's suitable for any kind of wheat beer. This strain has very good fermentation yield and alcohol tolerance up to 12% ABV. Fermentation time is 4 to 5 days. This yeast is granular; the haze will be stable in the finished beer.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Yeast: *Saccharomyces cerevisiae*.

Dry matter (%): 95 (±1)
 Living cells (ufc/g): > 1x10⁹

→ DOSAGE

Dosage is made according to original gravity; the highest original gravity, the highest recommended dosage.

From 12 to 18°P: 60 to 80 g/hL
 > 18°P: 80 to 100 g/hL

Fermentation temperature: 12-25°C

→ INSTRUCTIONS FOR USE

Propagation: in sterile water at a temperature of 25-28°C. Dissolve the yeast at a ratio of 1:10 and wait 20 minutes. Then stir well to obtain a complete suspension of the yeast. Slowly cool down to the same temperature as the fermentation, by adding wort in small increments. Dose the creamy yeast slurry directly into the fermenter. It is also possible to spread the yeast on the top of the wort in the fermentation vessel and then mix by dosing oxygen.

Reference: WEISS_AROME+_TDS_EN_0220518_BEER_Italy





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→ ADDITIONAL INFORMATION

The brewer can influence the aromatic profile with temperature and pitching rate. Temperature <22°C will favor phenols and >22°C will favor esters. Decrease gravity and pitching rate favors phenols production; the opposite favors esters production.

→ 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.

