

FERMO Brew Acid

Active Dry Yeast for beer brewing

A natural yeast strain that produces lactic acid during fermentation

BEER STYLES

Sour style beers of which traditional styles are Belgian Lambics, Gueuze, Flanders red ale, Wild ales, German Gose and Berliner Weisse.

AROMA & FLAVOUR CHARACTERISTICS

Sour beers are intentionally mouth-puckeringly acidic and tart and are made with wild bacteria and yeast. FERMO BREW ACID gives a rounded, refreshing acidity with all the layered taste complexity of a sour-style beer. Produces light levels of fruity floral esters, however, the key flavours are produced from the fruits and spices added during brewing.

BREWING PROPERTIES

YEAST STRAIN	<i>Lachancea thermotolerans</i>
ORIGIN OF YEAST STRAIN	France
APPARENT ATTENUATION	75-80% Medium
FERMENTATION TEMPERATURE	19-25°C 66-77°F
FLOCCULATION	High
ALCOHOL TOLERANCE	9% ABV
TOTAL ESTERS	Medium
H ₂ S (SULPHUR NOTES)	Low
POF (PHENOLIC NOTES)	Negative
STA-1	Negative

MICROBIOLOGICAL PROPERTIES

Yeast Viability	> 10 x 10 ⁹	cfu/g
Other yeasts	< 10	cfu/ml*
Moulds	< 1	cfu/ml*
Acetic Bacteria	< 10	cfu/ml*
Lactic Bacteria	< 10	cfu/ml*
Coliforms	< 1	cfu/ml*
<i>Escherichia Coli</i>	< 10	cfu/g
<i>Saphylococcus aureus</i>	< 10	cfu/g
Salmonella 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.

PITCHING RATE / DOSAGE

Pitch directly into the wort in the fermenter, at pitch rate of:

80 - 100g/hl of cool wort at 19-25°C / 66-77°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

Store in vacuum sealed packaging where possible, in dry odourless conditions, at 4°C / 40°F.

Limit exposure to air.

Do not freeze.

On opening the package, the yeast should be used immediately.

Shelf life is 36 months from production date.

Do not use after the expiry date shown on the pack.

PACK SIZE

Available in 500g net foil packs containing 1kg.

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: FERMO_BREW_ACID_TDS_EN_6130623_BEER_Italy

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 19-25°C / 66-77°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.