



# FERMO R03



Selected active dry yeast for beer refermentation in bottle or keg

## → TECHNICAL DESCRIPTION

Active dry yeast, especially developed for beer refermentation in bottle or keg (i.e. conditioning), selected for its high fermentation speed, great flocculation and compact sedimentation capability. **FERMO R03** has an excellent assimilation of simple sugars but does not metabolize maltotriose, which facilitates the dosage of sugar and the standardization of the refermented beer. The yeast pellet is compact at the bottom of the bottle, kegs or barrel. The high viability of this strain guarantees the success of the bottle conditioning and the quality of the finished beer product.

This yeast provides an organoleptic beer neutral harmony, which preserves the main characteristics from primary fermentation flavours, as well as those from the other brewing raw materials such as special malts, aromatic hops and other beer flavouring ingredients (e.g. spices).

## → COMPOSITION AND TECHNICAL CHARACTERISTICS

**Yeast strain:** *Saccharomyces cerevisiae*

### Microbiological and physical parameters

Viable Yeasts	> 5 x 10 <sup>9</sup>	cfu/g
Other Yeasts	< 10 <sup>3</sup>	cfu/ml*
Moulds	< 10	cfu/ml*
Acetic Bacteria	< 10 <sup>2</sup>	cfu/ml*
<i>Lactic bacteria</i>	< 10	cfu/ml*
Coliforms	< 1	cfu/ml*
<i>E.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: for all bottle conditioning beers

Fast fermentation kinetics: fast. 10 days at 12°C, 5 days at 22°C for 12°P

Fermentation temperature range: 12-25°C

Apparent attenuation: 95-100%

Flocculation & sedimentation ability: very high

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### → DOSAGE RECOMMENDATION

*CO<sub>2</sub> Calculation based on added sugar*

Dosage (g/l)	CO <sub>2</sub> (g/l)	Pressure (bar/g)	Alcohol (%ABV)
2	1	N/A	<0.1
3	1.5	N/A	0.2
5	2.5	1	0.3
7	3.5	1.5	0.35
9	4.5	2	0.5
10	5	2.5	0.55
12	6	3	0.6

*Please note: The targeted carbonation may take 10-15 days. After refermentation beer maturation is mandatory (10-30 days) depending on the beer style brewed.*

### → INSTRUCTIONS FOR USE\*

#### **Rehydration:**

Add 10 to 20 times its weight in sterile water, ideally between 12°C and 25°C. Ideally, stir gently for 20 to 30 minutes. Optionally, Fermoplus® Integrateur can be added as a nutrient to optimize the viability.

### → 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**

*\*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.*