

FERMOALE Weiss

Active dry yeast for German wheat beer fermentation

ideal for producing the well-balanced ester and phenol profile of Hefeweizen/Weisse, Kristal Weizen, Dunkel Weizen and Weizenbock style beers.

BEER STYLES

A traditional German wheat beer style yeast producing a range from Hefeweizen/Weisse, Kristal Weizen, Leichtes Weizen to Bernsteinfarbenes Weizen, Dunkel Weizen and Weizenbock style beers.

It can also be used for other wheat-based beer styles where phenolic and estery characteristics are desired.

BREWING PROPERTIES

YEAST STRAIN	<i>Saccharomyces cerevisiae (POF+)</i>
ORIGIN OF YEAST STRAIN	Freising, Bavaria (Germany)
APPARENT ATTENUATION	78-82% Medium-High
FERMENTATION TEMPERATURE	16-24°C 61-75°F
FLOCCULATION	Medium
ALCOHOL TOLERANCE	9-10% ABV
TOTAL ESTERS	High
H₂S (SULPHUR NOTES)	Low
STA-1	Negative

AROMA & FLAVOUR CHARACTERISTICS

FERMOALE Weiss expresses a perfect harmony of medium to high levels of banana esters and clove, pepper and nutmeg phenolics.

To express more banana esters it is advisable to ferment towards the upper limit of the optimal temperature, the lower limit of the pitching rate, lower wort aeration and higher wort original gravity. And vice versa to express more clove, pepper and nutmeg phenolics.

MICROBIOLOGICAL PROPERTIES

Yeast Viability	> 0,5 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/g
<i>Escherichia coli</i>	< 10	cfu/g
<i>Staphylococcus aureus</i>	< 10	cfu/g
Salmonella spp	Absent/25g	

*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 a pitch rate of 50 – 80g/hl of cool wort at 18 – 22°C / 64 – 72°F

The pitch rate will affect the fermentation performance and the final flavour of the beer.

High gravity, high adjunct or high acidity fermentations may require higher pitching rates plus 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.

Alternative pack volumes can be ordered – contact our customer support team.

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: FERMOALE_WEISS_TDS_EN_0270924_BEER_Italy

REHYDRATION

Active dry yeast can be pitched directly into the wort without prior rehydration. This is generally recommended.

If direct pitching is not feasible, the yeast can be rehydrated and pitched in liquid form. In some cases, rehydration can limit stress to the yeast cell as it transitions from the dry to liquid form.

To rehydrate dissolve the dry yeast in sterile water or wort at 18 – 25°C / 64 – 77°F at a ratio of 1:10. Stir gently and leave for approximately 20 mins. Stir gently again and inoculate into the cooled wort in the fermenter.

Ensure temperature fluctuations are minimal to avoid yeast stress.

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.