

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</i> (POF+)
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

A sealed vacuum-packed package that has not been opened can be stored at room temperature (20°C / 68°F) in dry, odor-free conditions.

It can also be stored in a refrigerator (4°C / 41°F). Do not freeze.

Limit exposure to air. Once the package is opened, the yeast should be used immediately.

The shelf life is 36 months from the production date.

Do not use after the expiration date indicated on the package.

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

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 18-25°C / 64-77°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.