

Product Specification FERMOALE

FERMOALE

Fermoale originates from the United Kingdom and is a top-fermenting strain of the *Saccharomyces cerevisiae* type used for the production of specialty beers.

Aroma and taste characteristics:

Flavours are malt driven with fruity (apple) and citrusy (orange) notes. There is some diacetyl giving light caramel and toffee notes.

Properties: Allergen-free, GMO free

Brewery properties

Parameter	Minimum	Maximum	Unit
Apparent attenuation	75	80	%
Fermentation temperature (°C)	16	23	°C
Fermentation temperature (°F)	61	73	°F
Flocculation	Low		
Alcohol tolerance	12		% ABV
Total esters	Low		
H2S (sulphur notes)	Low		
POF (phenolic notes)	Negative		
STA-1	Negative		

Pitching Rate / Dosage

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

50 - 80g/hl of cool wort at 16-23°C / 61-73°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.

Yeast strain

Saccharomyces cerevisiae

Origin

UK

Beer styles

This yeast is particularly suited to brew English and Scottish style ales including brown ales and dark beers as well as porters and mild.

Shipping units

Available in 500g net foil packs containing 1kg.

Available in 500g net foil packs containing 10kg.

Shelf life

Shelf life is 36 months from production date.

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

Food safety

This product is GMO free.

This product is allergen-free.

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Note

If possible, store in vacuum-sealed packaging, dry and odor-free at 4°C / 40°F.

Avoid contact with air. Do not freeze.

Once the packaging has been opened, the yeast should be used immediately.

AEB Brewing Yeast are tested to a high and rigorous standard and are only released to the market when all quality, safety and reliability parameters are met.

Microbiological properties

Yeast Viability	> 0,5 x 10 ¹⁰	cfu/g
Other yeasts	10 ³	cfu/ml*
Moulds	1	cfu/ml*
Acetic bacteria	1	cfu/ml*
Lactic Bacteria	1	cfu/ml*
Coliforms	1	cfu/ml*
Escherichia coli	10	cfu/g
Staphylococcus aureus	10	cfu/g
Salmonella spp	Absent / 25g	cfu/g

* inoculation of 100 g/hl yeast

Use

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 16-23°C / 61-73°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.

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Dirk Schneider

Head of Quality Management