

**Product Specification FERMOALE NEW-E**

## FERMOALE NEW-E

Top-fermenting yeast strain, ideal for the production of New England IPA (NEIPA), Double Hazy IPA and Hazy Pale Ale. It enables the production of beers with an opalescent appearance and a balanced aroma profile with notes of tropical fruits accompanied by a sweet finish. The aromatic contribution of this yeast perfectly complements the flavor profile of hopped beers.

### Aroma and taste characteristics:

Intensifies hop-derived fruity notes especially of tropical fruits like mangoes, passionfruit, guava, as well as grapefruit, oranges and limes.

The yeast plays an important role in creating the texture of the beer where residual sugars and alcohol contribute to a fuller, softer mouthfeel.

**Properties:** Allergen-free, GMO free

### Brewery properties

Parameter	Minimum	Maximum	Unit
Apparent attenuation	78		%
Fermentation temperature (°C)	16	23	°C
Fermentation temperature (°F)	61	73	°F
Flocculation	Low		
Alcohol tolerance	10	11	% ABV
Total esters	High		
H <sub>2</sub> S (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

For American East Coast-style ales including New England IPA (NEIPA), Hazy and Juicy IPA, hazy pale ales, and pastry stouts.

### Shipping units

Available in 500g net foil packs containing 1kg.

Available in 500g net foil packs containing 10kg.

Available in boxes containing 20 x 11.5g sachets.

### 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**

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