



Product Specification FERMO BREW ACID

FERMO BREW ACID

FERMO Brew Acid is a natural yeast strain that produces lactic acid and simultaneously initiates alcoholic fermentation. This is a novel, easily replicable process for any sour beer. FERMO Brew Acid produces a consistently "crisp" beer with a more reproducible souring process. FERMO Brew Acid is compatible with all conventional yeasts and common fermentation processes, making it ideal for the production of sour beers.

Aroma and taste characteristics:

Sour beers are intentionally mouth-puckeringly acidic and tart and are made with wild bacteria and yeast. FERMO BREW ACID gives a rounded, refreshing acidity with all the layered taste complexity of a sour-style beer. Produces light levels of fruity floral esters, however, the key flavours are produced from the fruits and spices added during brewing.

Properties: Allergen-free, GMO free

Brewery properties

Parameter	Minimum	Maximum	Unit
Apparent attenuation	75	85	%
Fermentation temperature (°C)	19	25	°C
Fermentation temperature (°F)	66	77	°F
Flocculation	High		
Alcohol tolerance	9		% ABV
Total esters	Medium		
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:

80 - 100g/hl of cool wort at 19-25°C / 66-77°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

Lachancea thermotolerans

Origin

Frankreich

Beer styles

Sour style beers of which traditional styles are Belgian Lambics, Gueuze, Flanders red ale, Wild ales, German Gose and Berliner Weisse.

Shipping units

Available in 500g net foil packs containing 1kg.

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.

Product Specification FERMO BREW ACID

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	> 10 x 10 ⁹	cfu/g
Other yeasts	10	cfu/ml*
Moulds	1	cfu/ml*
Acetic bacteria	10	cfu/ml*
Lactic Bacteria	10	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 19-25°C / 66-77°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.

Heidelberg, August 2024



Dirk Schneider

Head of Quality Management