

Product Specification FERMO BREW CITRUS

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FERMO Brew Citrus is an aromatic yeast strain obtained by hybridization. Thanks to its medium nutrient requirement, this yeast strain produces a pleasant full-bodied profile even in the early phase of fermentation compared to normal brewing yeast, enabling brewers to produce alcohol-free or low-alcohol beers with elegant aromatic berry notes using the fermentation interruption method (0.5 % vol.).

Aroma and taste characteristics:

An aromatic yeast strain that imparts citrus and herbal aromas.

Properties: Allergen-free, GMO free

Brewery properties

Parameter	Minimum	Maximum	Unit
Apparent attenuation	65	69	%
Fermentation temperature (°C)	11	16	°C
Fermentation temperature (°F)	52	61	°F
Flocculation	Medium		
Alcohol tolerance	14		% ABV
Total esters	High		
H2S (sulphur notes)	Low		
POF (phenolic notes)	Positive		
STA-1	Negative		

Pitching Rate / Dosage

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

25 - 50g/hl of cool wort at 11-16°C / 52-61°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

Von AEB geschaffener Hybrid

Beer styles

For beers that require a citrus and herbal taste profile. Particularly suited for low and non alcohol beers.

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.

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Note

FERMO BREW CITRUS enhances aroma-active thiols in the early stage of fermentation. Phenolic compounds (POF+) are produced in the later stages of fermentation. Yeast nutrients from the FERMOPLUS® range will further enhance the aroma profile. For low alcohol beers a pH correction is recommended. Despite the high alcohol tolerance FERMO BREW CITRUS produces low volumes of alcohol during fermentation making it particularly suited for brewing low and non alcohol beers.

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 11-16°C / 52-61°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