



## Product Specification FERMOALE WEISS

### FERMOALE WEISS

Active dry yeast for the production of German-style wheat beer - from Hefeweizen to Kristallbock, Dunkelbock and Weizenbock - with a typical phenolic-estery character, also suitable for other wheat beers.

#### Aroma and taste characteristics:

FERMOALE Weiss expresses a perfect harmony of medium-high levels of banana esters and clove, pepper and nutmeg phenols. More banana esters are produced at a high fermentation temperature, low pitching rate, low aeration and high wort density - more phenols, on the other hand, under the opposite conditions.

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

#### Brewery properties

Parameter	Minimum	Maximum	Unit
Apparent attenuation	78	82	%
Fermentation temperature (°C)	16	24	°C
Fermentation temperature (°F)	61	75	°F
Flocculation	Medium		
Alcohol tolerance	9	10	%
Total esters	High		
H2S (sulphur notes)	Low		
POF (phenolic notes)			
STA-1	Negative		

#### 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.

#### Yeast strain

Saccharomyces cerevisiae

#### Origin

Deutschland

#### Beer styles

For German wheat beers - from Hefeweizen to Weizenbock - with typical phenol and ester profile, also suitable for other wheat beer types.

#### Shipping units

Available in 500g net foil packs containing 1kg. Alternative formats may be available on request from customer service.

#### 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**

Store in vacuum sealed packaging where possible, in dry odourless conditions, at 4°C / 40°F.

Limit exposure to air.

Do not freeze.

On opening the package, the yeast should be used immediately.

Shelf life is 36 months from production date.

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

**Microbiological properties**

<b>Yeast Viability</b>	> 0,5 x 10 <sup>9</sup>	cfu/g
<b>Other yeasts</b>	10 <sup>3</sup>	cfu/g
<b>Moulds</b>	1	cfu/ml*
<b>Acetic bacteria</b>	10 <sup>2</sup>	cfu/ml*
<b>Lactic Bacteria</b>	10	cfu/ml*
<b>Coliforms</b>	1	cfu/g
<b>Escherichia coli</b>	10	cfu/g
<b>Staphylococcus aureus</b>	10	cfu/g
<b>Salmonella spp</b>	Absent/25g	

\* 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 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.

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