

Product Specification FERMOALE AY4

FERMOALE AY4

Very versatile yeast of American origin for the production of American and English ales (e.g. APA, IPA, Imperial / Double IPA, Imperial Stout, Imperial Porter, Brown Ale, American Barley Wine etc.). It has an excellent fermentation capacity, a high fermentation speed and a medium flocculation. FERMOALE AY4 develops a neutral and pure aroma profile with very low diacetyl values.

Aroma and taste characteristics:

Delivers light malty flavour notes with a touch of citrus. Esters are mild to give a balanced and clean, neutral finish.

Properties: Allergenfrei, Frei von GVO

Brewery properties

Parameter	Minimum	Maximum	Unit
Apparent attenuation	84		%
Fermentation temperature (°C)	16	23	°C
Fermentation temperature (°F)	61	73	°F
Flocculation	Low		
Alcohol tolerance	10	11	% 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

USA

Beer styles

This is a very versatile yeast that can be used to brew a wide range of American- and English-style ales, including pale ales (IPA, APA, EPA), brown ales and porters.

Shipping units

25-kg/55-lb bag, 50-kg/110-lb bag, BigBag, bulk

Shelf life

Under dry (< 35 RH %) clean storage conditions, within a temperature range of < 20° C (68° F), our products have a minimum shelf life of 24 months.

Food safety

This product is GMO free.

This product is allergen-free

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Note

All raw materials are being tested for traces of pesticides, mycotoxins, heavy metals and meet the requirements of VO (EG) 165/2010 and 396/2005.

All BEST brewing malts are being tested regularly for N-Nitrosodimethylamine (NDMA). Their nitrosamine content is below the permitted technical guideline value.

All BESTMALZ products are in compliance with VO (EG) Nr. 1829/2003, 1830/2003, 49/2000, 18/2001 and 50/2000, they are not radiated and do not contain any genetically modified raw materials, ingredients or additives.

All BESTMALZ products and packing materials are manufactured in strict conformity with DIN EN ISO 9001:2015 and HACCP (Hazard Analysis and Critical Control Points) food safety management system.

All BESTMALZ products comply with the German Beer Purity Law (Reinheitsgebot).

All BESTMALZ products are fully traceable according to the guideline EC/178/2002 from barley cultivation up to malt delivery.

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