



YORKSHIRE

Regional Ale | Fermoale

ADY suitable for ale-style production

→ TECHNICAL DESCRIPTION

Yeast of Scottish origin for the production of English and Scottish-style Ale beers (eg Scotch Ale, Scottish Ale, Stout, Oatmeal Stout, Bitter, Pale Ale, etc.). This yeast expresses many esters giving the finished product a very fruity aromatic profile. **FERMOALE** has a good ability to ferment very quickly, it is medium flocculating and settles quite quickly at the end of fermentation.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Yeast strain: *Saccharomyces cerevisiae*

Microbiological and physical parameters

Viable Yeasts	> 5 x 10 ⁹	cfu/g
Other Yeasts	< 10 ³	cfu/g
Moulds	< 10	cfu/ml*
Acetic Bacteria	< 10 ²	cfu/ml*
Lactic bacteria	< 10	cfu/ml*
Coliforms	< 1	cfu/ml*
E.coli	< 10	cfu/g
Staphylococcus aureus	< 10	cfu/g
Salmonella spp	Absence / 25g	cfu/g

* with inoculation of 100g/hL of yeast

Dry substance (%): 95 (+/-1)

Density: 1,008 g / cm³

Brewing parameters

Beer styles: all type of British Ales and modern ciders

Fermentation kinetics: fast. 8 days at 22°C, 16 days at 12°C for 12°P

Fermentation temperature range: 12-25°C

Apparent attenuation: 75-80%

Flocculation and sedimentation ability: good

→ DOSAGE RECOMMENDATION*

50-100 g/hL of 12°P to 20°P cold wort.

→ INSTRUCTIONS FOR USE

Direct:

Pitch the yeast directly in the fermentor at the primary fermentation temperature of your preference as per your beer recipe.

Rehydration:

Dissolve the yeast in sterile water or must at 18-25 ° C in a ratio of 1:10 and let it rest for 20 minutes. Subsequently mix well to obtain the complete suspension of the yeast. Pitch the yeast directly in the fermentor.



Reference: FERMOALE_TDS_EN_1141019_BEER_Italy

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BEER FLAVOUR PROFILE WITH FERMOALE

(According to ASBC & DLG)

18°P 22°C

→ INSTRUCTIONS FOR USE

Optional:

Using the same procedure described above add the nutrient **FERMOPLUS® GSH** to improve the vitality of the yeast.

→ ADDITIONAL INFORMATION

Advantages of using dry yeast in the brewhouse

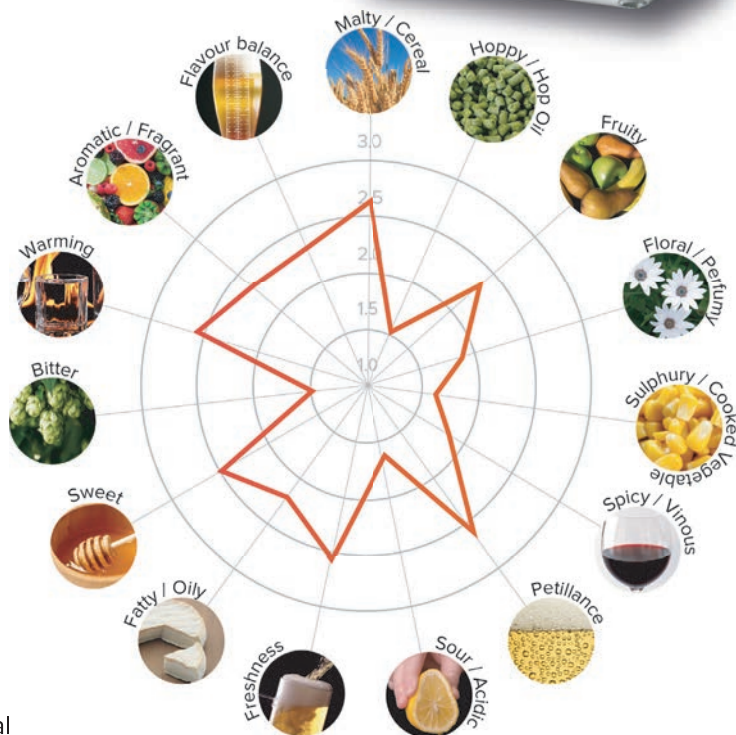
The management of the various yeast strains and the monitoring of propagation represent major issues for breweries. The contamination risks are high, particularly in the propagation phase. That is why the use of active dry yeast strains (ADY) have numerous advantages: reduction of microbiological risk, reduced latency phase, availability of active yeast in less than an hour.

→ STORAGE AND PACKAGING*

Store in the original sealed packaging, away from light, in a dry and odorless place. Store preferably at a temperature <20°C. Do not freeze. Use immediately after opening.

Shelf Life: 36 months.

500 g net packs in cartons containing 1 kg
500 g net packs in cartons containing 10 kg



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