

TOP FERMENTING YEASTS

Fermoale

Powder



Saccharomyces cerevisiae

Ale yeast strain originally from United Kingdom. It provides an excellent flavour profile for strong Ales, Stouts and Porters. It can be also used for the production of modern ciders.

Beer styles	all type of ales and modern ciders
Fast fermentation kinetics	fast. 8 days at 25°C, 16 days at 12°C for 12°P
Fermentation temperature range	12-25°C
Apparent attenuation	87%
Flocculation & sedimentation ability	good
Dosage recommendation	50-100 g/hL of 12°P to 20°P cold wort
Viability	> 1 x 10 ¹⁰ cfu/g
Formats	500 g packs in boxes of 1 or 10 kg
Storage	store preferably at a temperature <20°C

BEER FLAVOUR PROFILE WITH FERMOALE

(According to ASBC & DLG)

18°P 22°C



Please note: The dosage recommendation may vary depending on the processing conditions selected by the brewer. The format is varied depending on the country of p. For exact amounts & formats please contact our technical commercial experts or your branch of reference.