## cellar tek

**AEB** Brewing Yeast

**FERMO BREW Acid** Naturally fermented sours with vibrant flavours and aromas



## **Yeast Strain**

**FERMO Brew Acid Fermented Sours** 



FERMO Brew Acid is a brewing yeast that produces a consistent and controllable sour beer through fermentation only. No risk of infecting your cellar with bacteria or tying up your kettle for days. Pitch at the start of ferment for 1-3 days and follow with any conventional brewing yeast to co-ferment and finish the fermentation to dry.

Description

**FERMOALE** New-E **NEIPA's & Hazies** 

**FERMOALE New-E** is a new brewing yeast specifically designed to ferment New England style hazy IPAs (NEIPAs) & Pale Ales. Creates fruit-forward "juicy" beers that are full bodied with a soft, rounded mouthfeel. Performs across a wide range of temperatures allowing the brewer to create unique aroma & flavour profiles.

**FERMOALE AY3 British Ales** 



**FERMOALE AY3** is an English Ale brewing yeast that provides a well-balanced ale flavour profile with a mildly fruity, estery character. Excellent attenuation capacity with a high speed of fermentation.

**FERMOALE AY4** U.S. Ales "Chico"



**FERMOALE AY4** is a versatile brewing yeast for the production of American & English style Ales (eg. APA, IPA, Imperial / Double IPA, Stout, Porter, Brown Ale, and high-gravity styles like barley

aromatic profile. This yeast allows the flavours and aromas of the

**FERMOLAGER W** is a dry, bottom-fermenting brewing yeast

Lager beer styles with neutral, balanced flavor and aromatic

profiles. Originally isolated at Weihenstephan university.

strain especially selected for fermentation of a wide spectrum of

wine and imperial ales) with a clean, balanced flavour and

raw ingredients to shine through in the finished beers.

**FERMOLAGER W** German Lagers



FERMOLAGER Berlin is a dry brewing yeast selected by the University of Berlin for the production of of bottom fermented beers (Pilsner, Helles, Lager, Bock, Schwarz, etc.) It creates beers rich in esters with an elegantly fruity character.

**Price** (500g)

\$125.74

**\$77.50** 

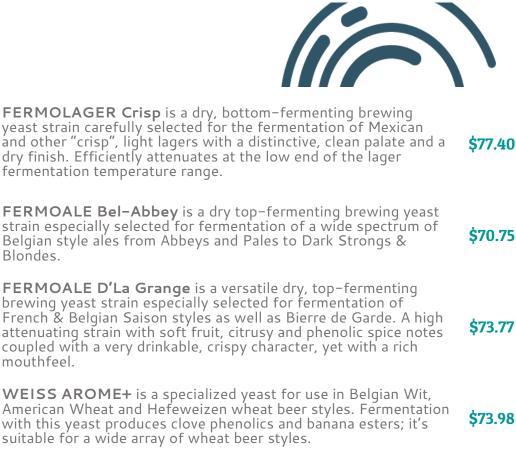
\$65.59

**\$70.75** 

**\$77.40** 

\$77.40





**FERMO Kveik H** from Hornindal, Norway is fast-fermenting (48–72 hrs) at warm temperatures with outstanding flocculation properties. Consistent, intense flavors of stone fruit, tangerine, pineapple & mango without harsh phenolics or higher alcohols make it ideal for fruity and New World hop-forward beers.



\* The prices shown are subject to change without notice.

\*\*Repeat customers automatically qualify for a minimum 5% discount on all AEB brewing ingredient purchases.

## To place an order or for more information, please contact:

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**FERMOLAGER** Crisp Mexican Lagers

**FERMOALE Bel-Abbey Belgian Ales** 

FERMOALE D'La Grange Saisons

WEISS AROME+ Wheat /Wit Beers

FERMO Kveik H Kveik Hornindal

**FERMO Kveik SV Kveik Voss** 

**FERMOALE** 

Kolsch/Altbier

German K



FERMO Kveik SV from Voss, Norway is fast-fermenting (48-72 hrs) at warm temperatures with outstanding flocculation properties. A consistent neutral flavor profile with gentle orange peel & citrus notes without harsh phenolics or higher alcohols make it a great choice for a wide spectrum of beer styles.



\$77.40

\$77.40

\$77.40