



## FERMO BREW Acid...

Naturally fermented sours  
with vibrant flavours  
and aromas



### Yeast Strain

### Description

Price  
(500g)

#### 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.

\$125.74

#### 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.

\$77.50

#### 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.

\$65.59

#### 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 wine and imperial ales) with a clean, balanced flavour and aromatic profile. This yeast allows the flavours and aromas of the raw ingredients to shine through in the finished beers.

\$70.75

#### FERMOLAGER W

German Lagers



FERMOLAGER W is a dry, bottom-fermenting brewing yeast strain especially selected for fermentation of a wide spectrum of Lager beer styles with neutral, balanced flavor and aromatic profiles. Originally isolated at Weihenstephan university.

\$77.40

#### FERMOLAGER Berlin

Lagers with  
Character



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

\$77.40





### **FERMOLAGER Crisp**

Mexican Lagers



**FERMOLAGER Crisp** is a dry, bottom-fermenting brewing yeast strain carefully selected for the fermentation of Mexican and other "crisp", light lagers with a distinctive, clean palate and a dry finish. Efficiently attenuates at the low end of the lager fermentation temperature range.

**\$77.40**

### **FERMOALE Bel-Abbey**

Belgian Ales



**FERMOALE Bel-Abbey** is a dry top-fermenting brewing yeast strain especially selected for fermentation of a wide spectrum of Belgian style ales from Abbeys and Pales to Dark Strong & Blondes.

**\$70.75**

### **FERMOALE D'La Grange**

Saisons



**FERMOALE D'La Grange** is a versatile dry, top-fermenting brewing yeast strain especially selected for fermentation of French & Belgian Saison styles as well as Biere de Garde. A high attenuating strain with soft fruit, citrusy and phenolic spice notes coupled with a very drinkable, crispy character, yet with a rich mouthfeel.

**\$73.77**

### **WEISS AROME+**

Wheat /Wit Beers



**WEISS AROME+** is a specialized yeast for use in Belgian Wit, American Wheat and Hefeweizen wheat beer styles. Fermentation with this yeast produces clove phenolics and banana esters; it's suitable for a wide array of wheat beer styles.

**\$73.98**

### **FERMO Kveik H**

Kveik Hornindal



**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.

**\$77.40**

### **FERMO Kveik SV**

Kveik Voss



**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**

### **FERMOALE German K**

Kolsch/Altbier



**FERMOALE German K** is selected for traditional German Kolsch and Altbier styles. It creates a relatively neutral ester profile that allows the expression of noble hops & elegant malt character with an overall dry, clean finish. Low levels of diacetyl production & subtle notes of fruity esters reminiscent of pear, citrus, apple & plum when fermented at the warmer end of the temperature range.

**\$77.40**

\* 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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