



FERMOALE AY4



FERMOALE AY4 – 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).

→ TECHNICAL DESCRIPTION

Very versatile yeast of American origin for the production of American and English style Ales (eg. APA, IPA, Imperial / Double IPA, Stout, Porter, Brown Ale and high gravity styles like Barley Wine and Imperial ales). It has an excellent attenuating capacity, a high fermentation speed and high flocculating capacity. FERMOALE AY4 develops a neutral and clean aromatic profile with very low diacetyl levels.

→ 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 American Ales (i.e. low alcohol to strong American ales). Very versatile.

Fermentation kinetics: fast. 7 days at 22°C, 13 days at 12°C for 12°P

Fermentation temperature range: 12-28°C

Apparent attenuation: 89%

Flocculation and sedimentation ability: high

→ PITCHING RECOMMENDATION*

60 to 80 g/hL for wort between 12°P and 14°P

80 to 100 g/hL for wort between 15°P and 18°P

→ 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.

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BEER FLAVOUR PROFILE WITH FERMOALE AY4

(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

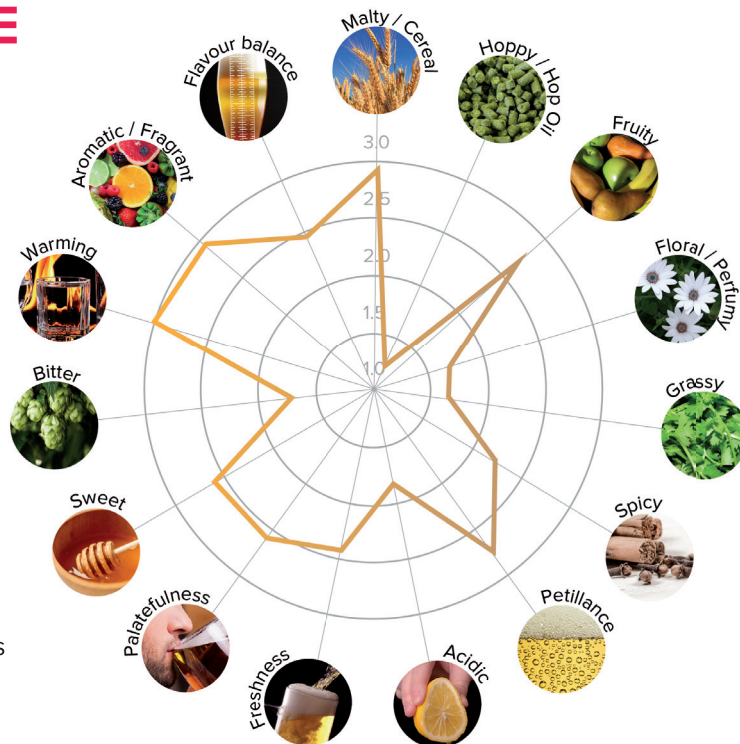
The management of the various yeast strains and the monitoring of propagation represent major issues for breweries. The contamination risks are high, particularly in the propagation phase. That is why the use of active dry yeast strains (ADY) have numerous advantages: reduction of microbiological risks, low fermentation latency, availability after ½ hour of rehydration.

→ 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



*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.