



# FERMOALE D'la Grange



FERMOALE D'La Grange is a versatile dry, top-fermenting brewing yeast strain especially selected for fermentation of French & Belgian Saison styles.

## → TECHNICAL DESCRIPTION

FERMOALE D'La Grange is a versatile, dry, top-fermenting yeast strain especially selected for fermentation of French & Belgian Saisons and Biere de Gardes.

This high attenuating strain lends a soft, fruity, citrusy and phenolic spicy flavour profile, along with a refreshing, highly drinkable and crisp character, yet with a rich mouthfeel.

## → COMPOSITION AND TECHNICAL CHARACTERISTICS

**Yeast strain:** *Saccharomyces cerevisiae*

### Microbiological and physical parameters

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

\* with inoculation of 100g/hL of yeast

### Brewing parameters

Beer styles: French Saison, Belgian Saison and Biere de Garde style. Very versatile.  
 Fermentation temperature range: 16-24°C  
 Flocculation and sedimentation ability: low

## → DOSAGE RECOMMENDATION\*

From 40-80 g/hL at 16-24°C.

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## → 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:**

Add the yeast at the ratio 1:10 in sterile water or wort at a temperature between 12 and 28°C. Stir gently for 15-20 minutes and pitch the yeast directly in the fermentor.

### **Optional:**

Follow one of the procedures above-mentioned and add Fermoplus® GSH as nutrient to optimize the viability of the yeast. Reactivator 60/B is also recommended to reach the best rehydration conditions.

## → 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 1/2 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.*