TECHNICAL DATASHEET

AEB®

FERMO Brew Berry

ALLERGEN FREE

GMO FREE

FERMO BREW Berry is a brewing yeast designed to be used in specialty beers to enhance the aromatic and flavour profiles of blueberry, blackcurrant and raspberry.

TECHNICAL DESCRIPTION

FERMO Brew Berry is a specialty yeast strain used to enhance the aromatic and flavour profiles of blueberry, blackcurrant and raspberry in specialty beers. This yeast strain generates berry flavour and aroma profiles in the first 48-24 hrs of fermentation after which, the fermentation is completed to dry by co-fermentation with a standard primary fermenting lager or ale yeast.

COMPOSITION AND TECHNICAL CHARACTERISTICS

Yeast strain: *Saccharomyces cerevisiae.*
Active Dry Yeast (ADY) and rehydration agent E-491.

Microbiological and physical parameters

Viable yeasts	> 10 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 yeasts*

Dry substance (%): >92

DOSAGE RECOMMENDATION*

25-50 g/hL at 11-25°C.

FERMO Brew Berry

INSTRUCTIONS FOR USE

Direct yeast pitching:
Pitch the yeast directly in the fermentor at the primary fermentation temperature of your preference as per your beer recipe

Rehydration:
Add 10 times its weight in sterile water or wort between 11°C-25°C. Stir gently for 20 minutes. Then mix well to obtain complete suspension of the yeast. Bring slowly to the same fermentation temperature by adding wort at short intervals. Dose the creamy yeast mixture directly into the fermenter.

Optional:
Same above procedures and add **FERMOPLUS® GSH** as nutrient to optimize the viability of the yeast and **Endozym AGP 120** to reach higher attenuation.

ADDITIONAL INFORMATION

Strain sensible to SO_2.

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) has numerous advantages: reduction of microbiological risks, low fermentation latency, availability after ó 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

*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.*