



# FERMOALE AY3



Active Dry Yeast suitable for the production of British and American Ales

## → TECHNICAL DESCRIPTION

Ale yeast of English origin. It has an excellent attenuation capacity and a high speed of fermentation. It provides a remarkable balanced beer flavour with a light estery character. Fermoale AY3 has a very high flocculation and sedimentation capacity at the end of fermentation.

## → 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><i>E.coli</i></b>	< 10	cfu/g
<b><i>Staphylococcus aureus</i></b>	< 10	cfu/g
<b><i>Salmonella spp</i></b>	Absence / 25g	cfu/g

\* with inoculation of 100g/hL of yeast

Dry substance (%): 95 (+/-1)

Density: 1,008 g / cm<sup>3</sup>

### Brewing parameters

Beer styles: all type of English-, Irish-, Belgian- and French Ales. Very versatile.

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

Fermentation temperature range: 12-22°C

Apparent attenuation: 75-80%

Flocculation and sedimentation ability: very high

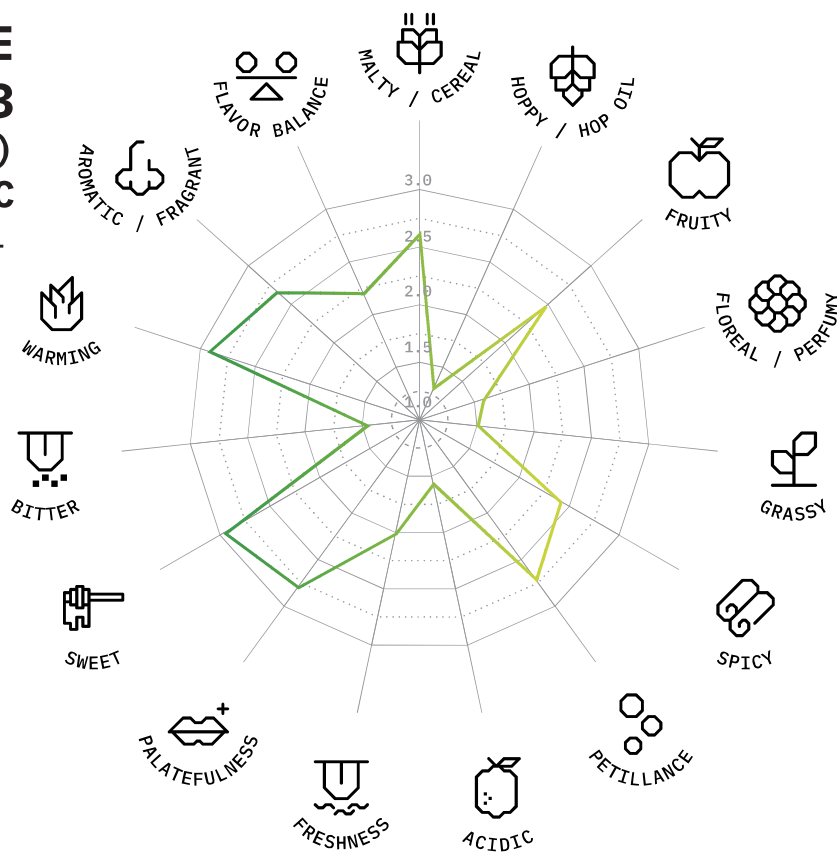
## → DOSAGE RECOMMENDATION\*

50-100 g/hL of cold wort at 18-25°C

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### BEER FLAVOUR PROFILE WITH FERMOALE AY3 (According to ASBC & DLG) 18°P 22°C



#### 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.

#### 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 risk, reduced latency phase, availability of active yeast in less than an hour.

#### → 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.

#### AVAILABLE FORMATS:

- 500 g net packs in 1 kg boxes (2 packs)
- 500 g net packs in 10 kg boxes (20 packs)

\*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.