



FERMOALE NEW-E



Dry active fermenting yeast strain for fermentation of New England IPAs (NEIPA) /Hazy IPAs / Juicy IPAs, Double Hazy IPAs & Hazy pale ales.

→ TECHNICAL DESCRIPTION

Excellent top fermenting yeast strain for brewing New England IPAs (NEIPA), Double Hazy IPAs & Hazy pale ales. It produces a juicy/hazy appearance & a well-balanced tropical fruity ester profile together with some residual sweetness on the background while allowing a pleasant mouthfeel and a wide spectrum of hop flavour attributes on the forefront in hop-forward beers.

A very reliable yeast strain choice for consistent production of contemporary hazy or juicy ale beer styles.

→ COMPOSITION AND TECHNICAL CHARACTERISTIC

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*
<i>Escherichia Coli</i>	< 10	cfu/g
<i>Staphylococcus aureus</i>	< 10	cfu/g
<i>Salmonella spp</i>	Assenza / 25g	cfu/g

* with inoculation of 100g/hL of yeast

Brewing parameters

Beer style: All type of contemporary juicy or hazy ales (i.e. NEIPA/hazy IPAs, double hazy IPAs & hazy pale ales).

Fermentation temperature range: 16-23°C.

Apparent attenuation: 75-80%

Flocculation & sedimentation ability: Medium-low

Alcohol tolerance: 9-11%

H₂S production: Low

STA1: Negative

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→ DOSAGE RECCOMENDATIONS*

40-80 g/hL of cold wort at 16-23°C.

→ INSTRUCTION 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 wort 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 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.

500g net packs in cartons containing 1 kg.

* 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.