



WEISS AROME+



Active Dry Yeast suited for the production of wheat beers

→ TECHNICAL DESCRIPTION

Yeast ideal for the production of top-fermented wheat beers such as Belgian Witbier, Blanche, American Wheat beers and Weissbier/Hefeweizen. **WEISS AROME+** gives characteristic aromas of cloves and bananas. It has an excellent attenuation capacity and an alcohol tolerance up to 12% ABV. This yeast has a low flocculating capacity and remains in suspension even in the finished product.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Yeast strain: *Saccharomyces cerevisiae* var. *Diastaticus*

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: wheat beers (i.e. Belgian Witbier, Blanche, Weissbier- / Hefeweizen, Kristallweizen)
Fermentation kinetics: fast. 10 days at 12°C, 5 days at 22°C for 12°P
Fermentation temperature range: 12-25°C
Apparent attenuation: 95%
Alcohol tolerance: 12% ABV
Flocculation and sedimentation ability: low
H₂S production: low

→ DOSAGE RECOMMENDATION*

50-100 g/hL of cold wort at 18-25°C

→ 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.

WEISS AROME+



BEER FLAVOUR PROFILE WITH WEISS AROME+ (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

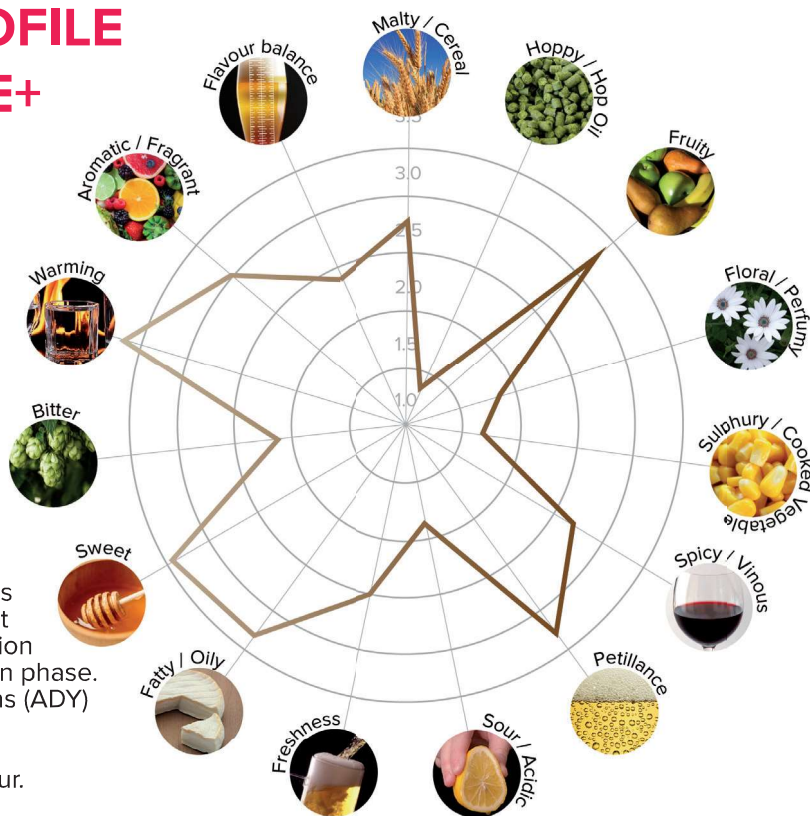
The management of the various yeast strains and the monitoring of propagation represent major issues for breweries. The contamination risks are high, particularly in the propagation phase. That is why the use of active dry yeast strains (ADY) have numerous advantages: reduction of microbiological risk,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

500 g net packs in cartons containing 1 kg
500 g net packs in cartons containing 10 kg



* Recommended dosage may vary depending on the processing conditions selected by the brewer.
 ** The format is varied depending on the country of provenance. For exact amounts & formats please contact our technical commercial experts or your branch of reference.