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AEB BREWING

A CRAFTED PORTFOLIO OF BREWING YEASTS



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AEB BREWING

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HIGH QUALITY DRY ACTIVE YEAST
PITCH DIRECTLY OR REHYDRATE








AEB BREWING YEAST

AEB Brewing is a division of AEB Group, a leader in yeast, fermentation, and filtration solutions. Based in Italy, we leverage our 60-years of technical and process knowledge in wine production to enable brewers to make high quality beers with distinct aroma and flavour profiles. Today, AEB partners with the world's most formidable beer, wine, and fermented beverage producers. We look for ways to continually improve and develop new applications to support our customers' creative ambitions.

Our FERMO range of dry active brewing yeasts are developed to high quality, safety, and reliability standards.

Discover how dry active yeasts can contribute to sustainable ways to brew, by saving energy and water.

AEB SOLUTION	STRAIN	BEER STYLES	ATTENUATION	FERMENTATION RANGE	FLOCCULATION	ALCOHOL TOLERANCE	AROMA & FLAVOUR CHARACTERISTICS
	Top-fermenting yeast of UK origin <i>Saccharomyces cerevisiae</i>	English- and Scottish-style Ales, Scotch Ale, Stout, Oatmeal Stout	Medium to high: 80%	18 – 25°C	Good	8-10%	Malty flavour profiles, esters with prominent citrus character
NEW! 	Top-fermenting yeast for fruity New England-style IPAs <i>Saccharomyces cerevisiae</i>	NEIPA, Hazy IPA, Juicy IPA, Double Hazy IPA, Hazy Pale Ale	Medium to high: 75-80%	16 – 23°C	Medium-Low	9-11%	Pronounced tropical fruit aromas of peaches, mangoes, passionfruit, and pineapple
	A versatile ale yeast of English origin <i>Saccharomyces cerevisiae</i>	English-, Irish-, and Belgian-Ales	High: 84%	12 – 22°C	High	9-11%	Produces a remarkably balanced light ester character
	A versatile yeast of North American origin <i>Saccharomyces cerevisiae</i>	American and English style Ales: APA, IPA, Imperial/Double IPA, Imperial Stout, Brown Ale, Barley Wine	High: 84%	12 – 28°C	Medium	9-11%	Develops a neutral and clean aromatic profile with very low diacetyl levels
	Top-fermenting ale yeast <i>Saccharomyces cerevisiae</i>	Belgian-style Ales: Abbey (Dubbel, Triple, Quadrupel), Pale Ales (Blonde), Dark Strong Ales	Medium to high: 78%	16 – 24°C	Medium	10-12%	Creates complex yet clean, delicate fruity and phenolic aromas in harmony with rich maltiness and warming alcohol

AEB SOLUTION	STRAIN	BEER STYLES	ATTENUATION	FERMENTATION RANGE	FLOCCULATION	ALCOHOL TOLERANCE	AROMA & FLAVOUR CHARACTERISTICS
	A top-fermenting yeast for brewing Saison <i>Saccharomyces cerevisiae</i>	Belgian and French Saison styles, and Biere de Garde	High: 87%	16 – 24°C	Low	10-12%	Delivers soft fruity, citrus, and phenolic spicy flavour notes. A crisp, refreshing character; rich mouthfeel
NEW! 	Bottom-fermenting yeast originating from Mexico City <i>Saccharomyces pastorianus</i>	Classic and contemporary Lager styles of beer	High: 85%	12 – 24°C	High	9-11%	Crisp, clean balanced lager with a dry finish. Minimal to no diacetyl and sulphur notes
	Bottom-fermenting yeast for lager beers. Selected in collaboration with Weihenstephan TUM <i>Saccharomyces pastorianus</i>	Wide range of Lager beer styles including but not limited to Pilsner, Helles, Bock, Vienna lager, Schwarzbier	High: 84%	10 – 22°C	High	9-11%	For a neutral and balanced aroma profile with a pronounced freshness
	Bottom-fermenting yeast for lager beers. Selected in collaboration with Technical University of Berlin <i>Saccharomyces pastorianus</i>	Wide range of Lager beer styles including but not limited to Pilsner, Helles, Bock, Vienna lager, Schwarzbier	High: 84%	10 – 22°C	High	9-11%	Delivers rich esters and elegant fruity notes
	Wheat beer yeast <i>Saccharomyces cerevisiae</i> var. <i>Diastaticus</i>	Traditional Wheat beer styles including Belgian Wit, American Wheat, Weizen/Weissbier	High: 90%	17 – 22°C	Low	12%	Produces phenolic notes of cloves and esters of banana
	Re-fermentation in bottle or keg (bottle/keg conditioning) <i>Saccharomyces cerevisiae</i>	Secondary fermentation for all bottle conditioned beers	Very high: 95%	12 – 25°C	Very high	10%	Assimilates simple sugars but does not metabolise maltotriose
	Natural yeast strain that produces lactic acid in alcohol fermentation Typical pH 3.2-3.5 (0.1-0.4% lactic acid) <i>Lachancea thermotolerans</i>	Sour beers <i>(increase in lactic acid can be achieved with wort enriched in glucose)</i>	Medium: 50%	19-25°C	High	9-11%	Gives sour beers their distinctive crisp sharp taste. Confers red fruit, red apple and peach tones in beer.

AEB Brewing dry active yeasts are available in 500g pack size | FERMOALE AY3, FERMOALE AY4 and FERMOLAGER W are also available in 11.5g sachets suitable for small-scale brewing