



YEAST AND NUTRIENT RANGE FOR YOUR BEER



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BOTTOM FERMENTING YEASTS

Fermolager W

Powder

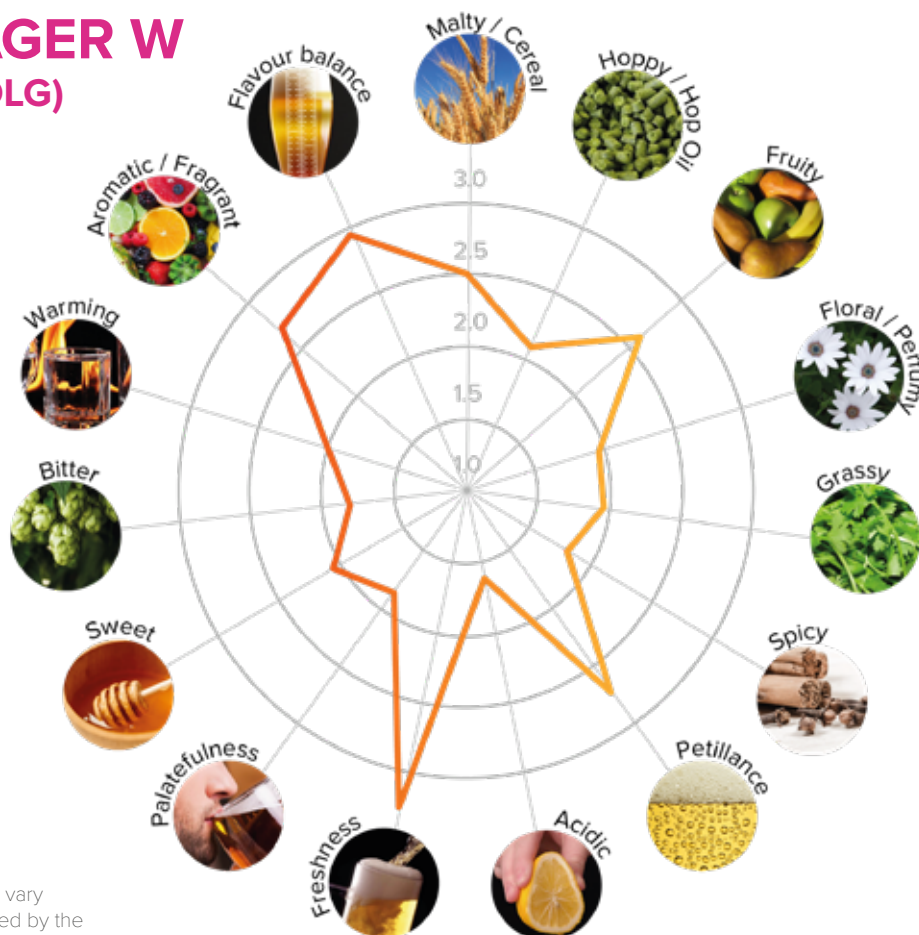


Saccharomyces pastorianus

Fermolager W is a yeast strain for brewing lager beers. It is a bottom fermenting yeast selected by Technical University of Munich Weihenstephan and is used by a large number of craft breweries. The aromatic profile is neutral and balanced. Fermolager W is a high flocculating yeast with fast sedimentation at the end of fermentation. The fermentation time depends on the pitching rate and the fermentation temperature used.

Beer styles	all type of Lagers
Fast fermentation kinetics	fast. 3 days at 22°C, 13 days at 12°C for 12°P
Fermentation temperature range	10-22°C
Apparent attenuation	87%
Flocculation & sedimentation	high
Dosage recommendation	80-100 g/hL of 12°P to 20°P cold wort
Viability	> 1 x 10 ¹⁰ cfu/g
Formats	500 g packs in boxes of 1 or 10 kg
Storage	store preferably at a temperature <20°C

BEER FLAVOUR PROFILE WITH FERMOLAGER W (According to ASBC & DLG) 12°P 12°C



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.

BOTTOM FERMENTING YEASTS

Fermolager Berlin

Powder



Saccharomyces pastorianus

Fermolager Berlin is a yeast strain for brewing lager beers. It is a bottom fermenting yeast selected by Technical University of Berlin and is used by a large number of craft breweries. The aromatic profile is quite fruity. Fermolager Berlin is a high flocculating yeast with fast sedimentation at the end of fermentation. The fermentation time depends on the pitching rate and the fermentation temperature used.

Beer styles	all type of Lagers (i.e. Low alcohol to strong Lagers) and California Common
Fast fermentation kinetics	fast. 3 days at 22°C, 13 days at 12°C for 12°P
Fermentation temperature range	10-22°C
Apparent attenuation	87%
Flocculation & sedimentation	very high
Dosage recommendation	80-100 g/hL of 12°P to 20°P cold wort
Viability	> 1 x 10 ¹⁰ cfu/g
Formats	500 g packs in boxes of 1 or 10 kg
Storage	store preferably at a temperature <20°C

BEER FLAVOUR PROFILE WITH FERMOLAGER BERLIN (According to ASBC & DLG) 12°P 12°C



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.

TOP FERMENTING YEASTS

Fermoale Bel-Abbey

Powder

NEW!



Saccharomyces cerevisiae

FERMOALE BEL-ABBEY is a dry active top fermenting yeast strain especially selected for fermentation of a wide spectrum of Belgian style ales such as Abbey styles (i.e. Enkel, Dubbel, Tripel & Quadrupel), Belgian Pale-, Dark Strong Ale, Belgian Blonde- and Pale Ale.

This strain confers a complex yet very clean and delicate fruity and phenolic flavor character with reminiscences of dried fruits such as figs, raisins, plums and dates in harmony with the maltiness and alcohol content of the designed beer.

Beer styles	Belgian style ales such as Abbey styles (i.e. Enkel, Dubbel, Tripel & Quadrupel), Belgian Pale-, Dark Strong Ale, Belgian Blonde- and Pale Ale.
Fermentation temperature range	16-24°C
Flocculation & sedimentation	medium
Dosage recommendation	50-80 g/hL at 16-24°C
Viability	> 1 x 10 ¹⁰ cfu/g
Formats	500 g packs in boxes of 1 or 10 kg
Storage	store preferably at a temperature <20°C

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.

TOP FERMENTING YEASTS

Fermoale

Powder



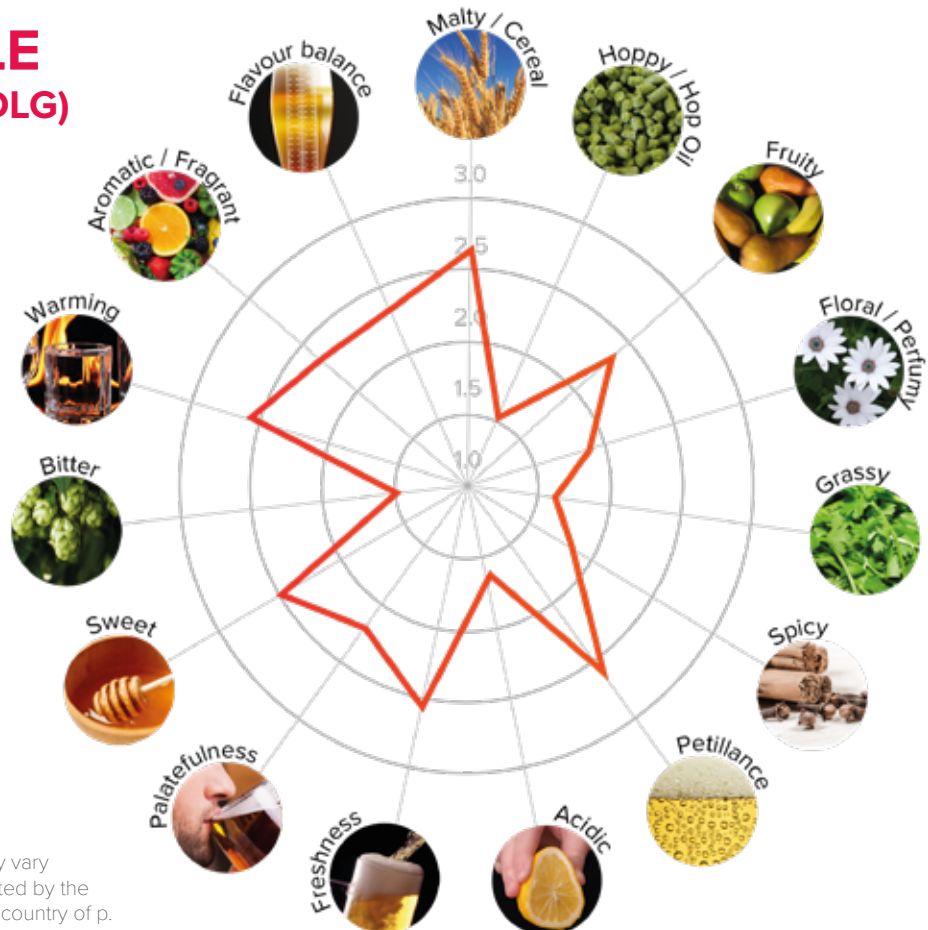
Saccharomyces cerevisiae

Fermoale is a top fermenting yeast strain for brewing ale beers. It originates from Scotland and is used by a large number of craft breweries. Fermoale has a high attenuation capacity and ferments significantly fast. It provides a very fruity aroma profile in beer. Fermoale is a low flocculating yeast with medium sedimentation at the end of fermentation. The fermentation time depends on the pitching rate and the fermentation temperature used.

Beer styles	all type of ales and modern ciders
Fast fermentation kinetics	fast. 8 days at 22°C, 16 days at 12°C for 12°P
Fermentation temperature range	12-25°C
Apparent attenuation	87%
Flocculation & sedimentation	good
Dosage recommendation	50-100 g/hL of 12°P to 20°P cold wort
Viability	> 1 x 10 ¹⁰ cfu/g
Formats	500 g packs in boxes of 1 or 10 kg
Storage	store preferably at a temperature <20°C

BEER FLAVOUR PROFILE WITH FERMOALE

(According to ASBC & DLG)
18°P 22°C



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TOP FERMENTING YEASTS

Fermoale AY3

Powder



Saccharomyces cerevisiae

Fermoale AY3 is a top fermenting yeast strain for brewing ale beers. It originates from England and is used by a large number of craft breweries. Fermoale AY3 ferments very quickly, the final aroma is quite neutral and with light notes of esters. Fermoale AY3 is a high flocculating yeast with a fast sedimentation at the end of fermentation. The fermentation time depends on the pitching rate and the fermentation temperature used.

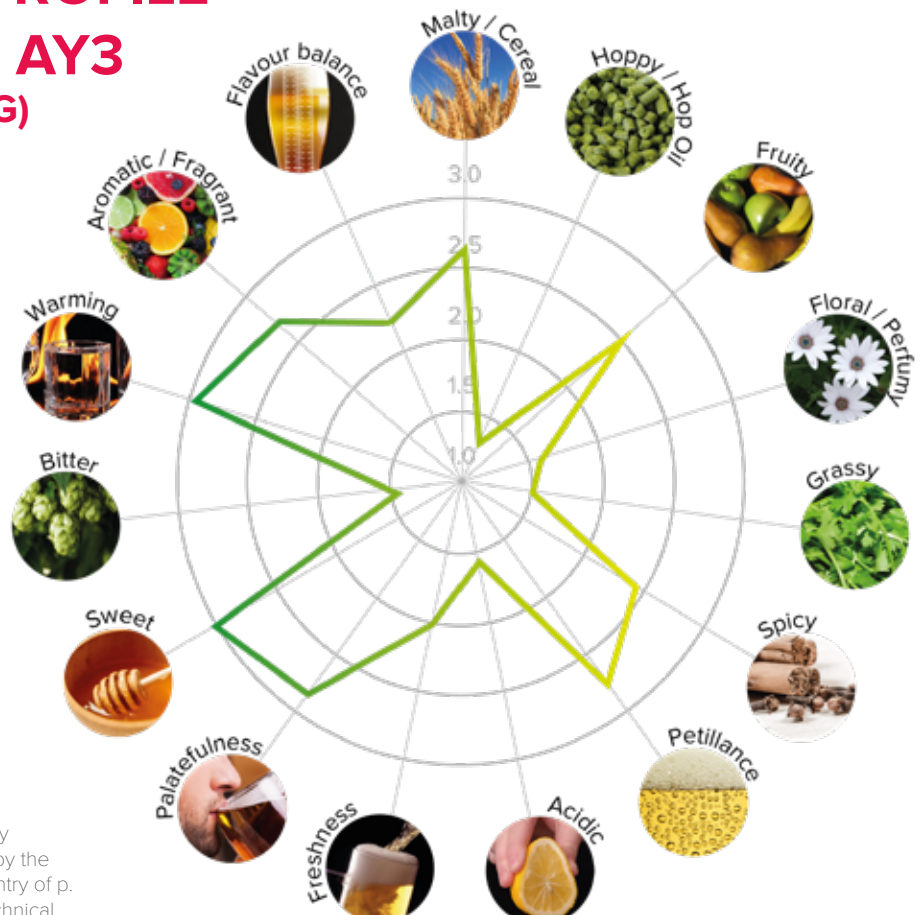
Beer styles	all type of English-, Irish-, Belgian- and French Ales. Very versatile.
Fast fermentation kinetics	fast. 7 days at 22°C, 13 days at 12°C for 12°P
Fermentation temperature range	12-22°C
Apparent attenuation	87%
Flocculation & sedimentation ability	high
Dosage recommendation	50-100 g/hL of 12°P to 20°P cold wort
Viability	> 1 x 10 ¹⁰ cfu/g
Formats	500 g packs in boxes of 1 or 10 kg
Storage	store preferably at a temperature <20°C

BEER FLAVOUR PROFILE

WITH FERMOALE AY3

(According to ASBC & DLG)

18°P 22°C



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.

TOP FERMENTING YEASTS

Fermoale AY4

Powder



Saccharomyces cerevisiae

Fermoale AY4 is a top fermenting yeast strain for brewing ale beers. It originates from the United States and is used by a large number of craft breweries. Fermoale AY4 ferments very quickly, the final aroma is quite neutral and balanced. Fermoale AY4 is a high flocculating yeast with fast sedimentation at the end of fermentation. The fermentation time depends on the quantity of inoculated yeast and the fermentation temperature used.

Beer styles	all type of American Ales. Very versatile.
Fast fermentation kinetics	fast. 7 days at 22°C, 13 days at 12°C for 12°P
Fermentation temperature range	12-28°C
Apparent attenuation	89%
Flocculation & sedimentation	high

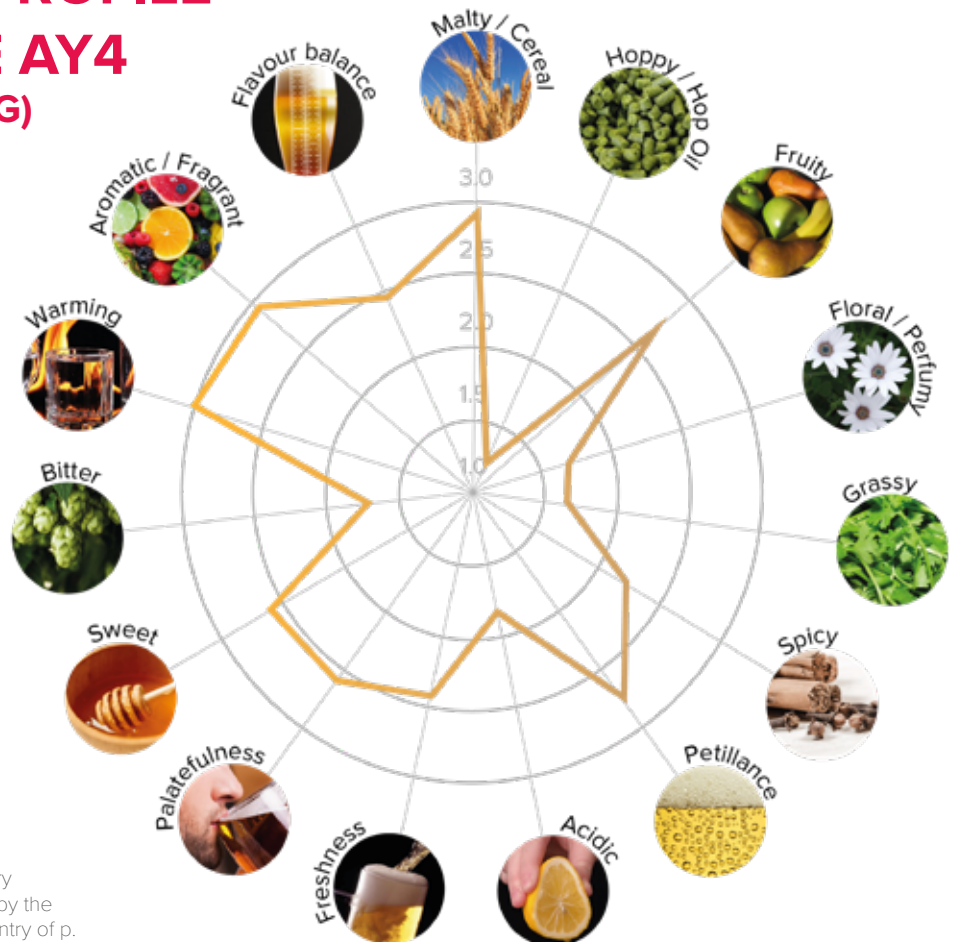
Dosage recommendation	50-100 g/hL of 12°P to 20°P cold wort
Viability	> 1 x 10 ¹⁰ cfu/g
Formats	500 g packs in boxes of 1 or 10 kg
Storage	store preferably at a temperature <20°C

BEER FLAVOUR PROFILE

WITH FERMOALE AY4

(According to ASBC & DLG)

18°P 22°C



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.

TOP FERMENTING YEASTS

Weiss Arome+

Powder



Saccharomyces cerevisiae

Weiss Arome + is a top fermenting yeast for the production of wheat beers such as Blanche, American Wheat and Weiss. This yeast strain when ferments below 20°C confers the characteristic aromas of cloves, while above 22°C confers banana aroma notes. It is suitable for all types of beers produced with wheat or wheat malt. Weiss Arome + has excellent fermentation capacity. This yeast has a low flocculating capacity and remains in suspension even in the final beer product.

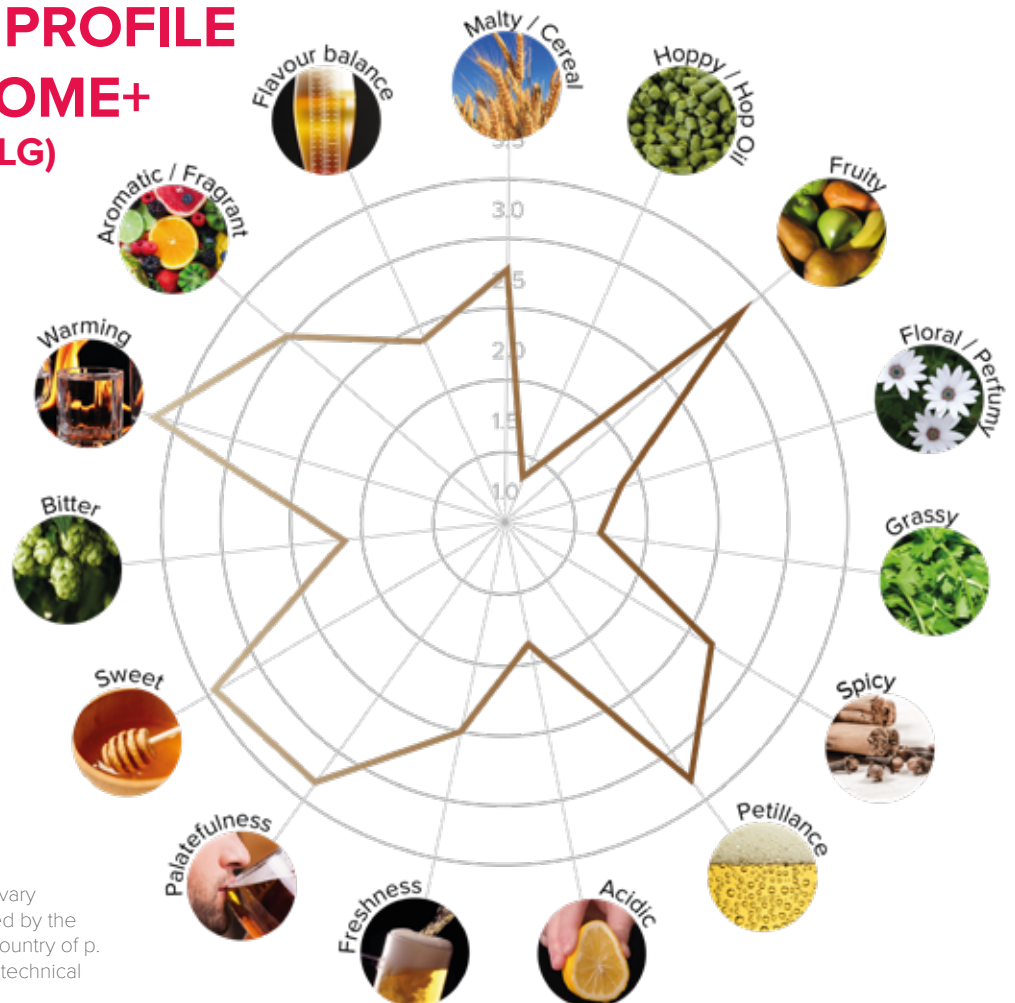
Beer styles	wheat beers (i.e. Witbier, Weissbier- / Hefeweizen, Kristallweizen)
Fast fermentation kinetics	fast. 10 days at 12°C, 5 days at 25°C for 12°P
Fermentation temperature range	12-25°C
Apparent attenuation	95%
Flocculation & sedimentation	low
Dosage recommendation	50-100 g/hL of 12°P to 18°P cold wort
Viability	> 1 x 10 ¹⁰ cfu/g
Formats	500 g packs in boxes of 1 or 10 kg
Storage	store preferably at a temperature <20°C

BEER FLAVOUR PROFILE

WITH WEISS AROME+

(According to ASBC & DLG)

18°P 22°C



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.

AROMATIC YEASTS

Fermo Brew Acid* Powder

NEW!



Lachancea thermotolerans

FERMO BREW ACID is a natural yeast strain that produces lactic acid while initiating alcoholic fermentation, in a novel, easy-to-reproduce process for any sour beer.

FERMO BREW ACID is indigenous yeast which produces high concentration of lactic acid, the principal component of sour beers distinctive taste. It naturally carries the gene lactate dehydrogenase alongside the gene alcohol dehydrogenase, which enable to ferment and sour the beer simultaneously, in the so-called “primary souring” process. This technique allows the brewers to avoid the use of lactic acid bacteria and kettle souring, shortening the processing time and costs while preserving the desired flavor complexity.

FERMO BREW ACID makes a consistent “crispy” beer with a more reproducible souring process. It is compatible with any conventional yeast and common fermentation procedures, making it ideal for any sour-style beer production.

Beer styles	Any sour beer style
Fermentation temperature range	11-25°C
Dosage recommendation	25-50 g/hL at 11-25°C
Viability	> 10 x 10 ⁹ cfu/g
Formats	500 g packs in boxes of 1 kg
Storage	store preferably at a temperature <20°C
Alcohol tolerance	7.2% Vol.

* Please contact our Beer Division technical team or your branch of reference for more details of the production of alcohol free or low alcohol beer with this yeast product.

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.

AROMATIC YEASTS

Fermo Brew Berry * Powder

NEW!



Saccharomyces cerevisiae

FERMO BREW BERRY is an aromatic yeast strain obtained from the hybridization of two strains for specialty beer fermentation, ideal for specific aromatic enhancement of blueberry-, black currant- and raspberry-like character.

Thanks to its low nutritional demand, this yeast strain generates pleasant organoleptic profile at early stage of fermentation in comparison to regular brewing yeasts. This organoleptic property also allows to the brewer to produce alcohol free or low alcohol beers with elegant aromatic berry notes through the use of the method of interruption of fermentation (<0.5%vol.). A correct nutrition is anyway indispensable to increase the elegant aromatic berry notes.

Beer styles	Alcohol free-, low alcohol- and special beers with citrus and herbal notes.
Fermentation temperature range	11-25°C
Dosage recommendation	25-50 g/hL at 11-25°C
Viability	> 10 x 10 ⁹ cfu/g
Formats	500 g packs in boxes of 1 kg
Storage	store preferably at a temperature <20°C

Fermo Brew Citrus * Powder

NEW!



Saccharomyces cerevisiae

FERMO BREW CITRUS is an aromatic yeast strain obtained from hybridization for specialty beer fermentation, ideal for specific aromatic enhancement of citrus- and herbal-like character.

Thanks to its low nutritional demand, this yeast strain generates pleasant organoleptic profile at early stage of fermentation in comparison to regular brewing yeasts. This organoleptic property also allows to the brewer to produce alcohol free or low alcohol beers with refreshing citrus and herbal character through the use of the method of interruption of fermentation (<0.5%vol.). A correct nutrition is anyway indispensable to increase the uplifting & fresh aromatic citrusy notes.

Beer styles	Alcohol free-, low alcohol- and special beers with tropical fruit notes.
Fermentation temperature range	11-16°C
Dosage recommendation	25-50 g/hL at 11-16°C
Viability	> 10 x 10 ⁹ cfu/g
Formats	500 g packs in boxes of 1 kg
Storage	store preferably at a temperature <20°C

* Please contact our Beer Division technical team or your branch of reference for more details of the production of alcohol free or low alcohol beer with this yeast product.

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.

AROMATIC YEASTS

Fermo Brew Fragrance * Powder

NEW!



Saccharomyces cerevisiae

FERMO BREW FRAGRANCE is an aromatic yeast strain obtained from hybridization for specialty beer fermentation, ideal for specific aromatic enhancement of uplifting white floral and minty tones.

Thanks to its medium nutritional demand, this yeast strain generates pleasant organoleptic profile at early stage of fermentation in comparison to regular brewing yeasts. This organoleptic property also allows to the brewer to produce alcohol free or low alcohol beers with blossoms- and minty character through the use of the method of interruption of fermentation (<0.5%vol.). A correct nutrition is anyway indispensable to increase the uplifting & elegant aromatic floral notes with the use of the yeast nutrient FERMOPLUS® Fragrance.

Beer styles	Alcohol free-, low alcohol- and special beers with tropical fruit notes.
Fermentation temperature range	11-16°C
Dosage recommendation	25-50 g/hL at 11-16°C
Viability	> 10 x 10 ⁹ cfu/g
Formats	500 g packs in boxes of 1 kg
Storage	store preferably at a temperature <20°C

Fermo Brew Fruity * Powder

NEW!



Saccharomyces cerevisiae

FERMO BREW FRUITY is an aromatic yeast strain obtained from hybridization for specialty beer fermentation, ideal for specific aromatic enhancement of tropical fruit tones.

Thanks to its medium nutritional demand, this yeast strain generates pleasant organoleptic profile at early stage of fermentation in comparison to regular brewing yeasts. This organoleptic property also allows to the brewer to produce alcohol free or low alcohol beers with summer- and tropical fruity character through the use of the method of interruption of fermentation (<0.5%vol.). A correct nutrition is anyway indispensable to increase the uplifting and elegant aromatic tropical notes with the use of the yeast nutrient FERMOPLUS® Fruity.

Beer styles	Alcohol free-, low alcohol- and special beers with white floral and minty notes
Fermentation temperature range	11-25°C
Dosage recommendation	25-50 g/hL at 11-25°C
Viability	> 10 x 10 ⁹ cfu/g
Formats	500 g packs in boxes of 1 kg
Storage	store preferably at a temperature <20°C

* Please contact our Beer Division technical team or your branch of reference for more details of the production of alcohol free or low alcohol beer with this yeast product.

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.

AROMATIC YEASTS

Fermo Brew Nectar *

Powder

NEW!



Saccharomyces cerevisiae

FERMO BREW NECTAR is an aromatic yeast strain obtained from hybridization. It can be used for specialty beers with specific aromatic and flavour profile with candy- and yellow fruit-like character. Thanks to its medium nutritional demand, this yeast strain generates pleasant organoleptic profile at early stage of fermentation in comparison to regular brewing yeasts. This organoleptic property also allows to the brewer to produce alcohol free or low alcohol beers with elegant aromatic berry notes through the use of the method of interruption of fermentation (<0.5%vol.). A correct nutrition is anyway indispensable to increase the aromatic candy notes with the use of the yeast nutrient FERMOPLUS® Fruity.

Beer styles	Alcohol free-, low alcohol- and special beers with white floral and minty notes.
Fermentation temperature range	11-16°C
Dosage recommendation	25-50 g/hL at 11-16°C
Viability	> 10 x 10 ⁹ cfu/g
Formats	500 g packs in boxes of 1 kg
Storage	store preferably at a temperature <20°C

* Please contact our Beer Division technical team or your branch of reference for more details of the production of alcohol free or low alcohol beer with this yeast product.

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.

BOTTLE CONDITIONING YEASTS

Fermo R03

Powder



Saccharomyces cerevisiae

Fermo R03 is a yeast selected for bottle and barrel fermentation (i.e. conditioning). It has good tolerance to alcohol, rapid fermentation kinetics and highly sedimentation property. Fermo R03 metabolizes only simple sugars, which facilitates the dosage of sugars and the standardization of refermented beer. The yeast sediment is compact and allows the preservation of the characteristics of the main fermentation or of the raw materials, whether they are special malts, hops, spices or other flavouring ingredients.

Beer styles	for all bottle conditioning beers
Fast 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%
Flocculation & sedimentation	very high

Dosage recommendation	filtrated beer: 5-7 g/hL of beer – non-filtrated beer: 4-5 g/hL of beer – strong beer (>6,0% ABV) >7,5%: 8-10 g/hL of beer
Viability	> 1 x 10 ¹⁰ cfu/g
Formats	500 g packs in box of 1 or 10 kg. 100 g packs in box of 2 kg.
Storage	store preferably at a temperature <20°C

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.

YEAST NUTRIENTS

Fermocel SB *Powder*



Biological and physical-biological regulator, fermentation activator of beer wort. It provides the indispensable mineral elements and vitamins needed for yeast development, growth and biological activity.

Dosage recommendation	25-100 g/hL of wort to ferment
Formats	5 kg net bags; 25 kg net bags
Storage	store in a cool, dry place away from direct light and heat

Fermoplus[®] GSH *Powder*



Brewing yeast nutrient with antioxidant action for the improvement of the beer produced. Patented nutrient based on yeast hulls, autolysates of yeast and thiamine hydrochloride (vitamin B1).

Dosage recommendation	25-50 g/hL of wort, during wort cooling
Formats	net packs of 1 kg in boxes of 4 kg
Storage	store in a cool, dry place away from direct light and heat

Fermoplus[®] Fruity *Powder*

NEW!



Brewing yeast nutrient with specific natural amino acids, ideal for obtaining beers with high tropical aromatic profile that synergistically enhances hop aroma with pleasant tropical fruit character.

Dosage recommendation	20-40 g/hL of wort, during wort cooling
Formats	net packs of 1 kg in boxes of 4 kg
Storage	store in a cool, dry place away from direct light and heat

Fermoplus[®] Fragrance *Powder*

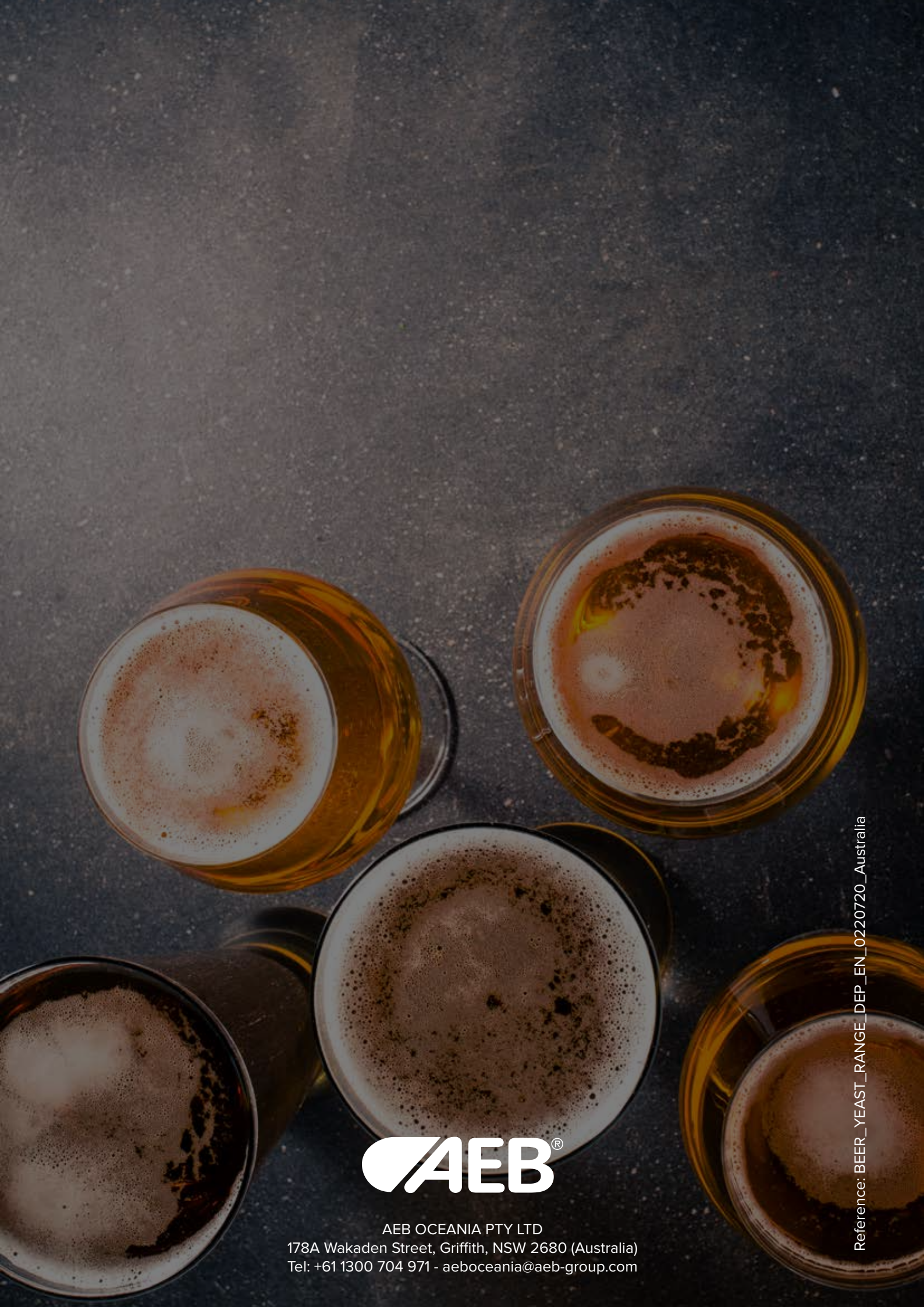
NEW!



Brewing yeast nutrient with specific natural amino acids, ideal for obtaining beers with high floral aromatic profile that synergistically enhances hop aroma with elegant floral fragrance.

Dosage recommendation	20-40 g/hL of wort, during wort cooling
Formats	net packs of 1 kg in boxes of 4 kg
Storage	store in a cool, dry place away from direct light and heat

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.



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