

Fact Sheet



How to make the perfect Sour Beer with AEB FERMOBREW ACID

Introduction

AEB FERMOBREW ACID is an indigenous yeast isolated from grape skins in Burgundy. It belongs to the species *Lachancea thermotolerans*, which is characterised by abundant lactic acid production concomitant to alcoholic fermentation. The acidification effect and fermentation dynamics simplify and shorten the process of souring. It is therefore very suitable for the production of Sour beer.

Simple to use

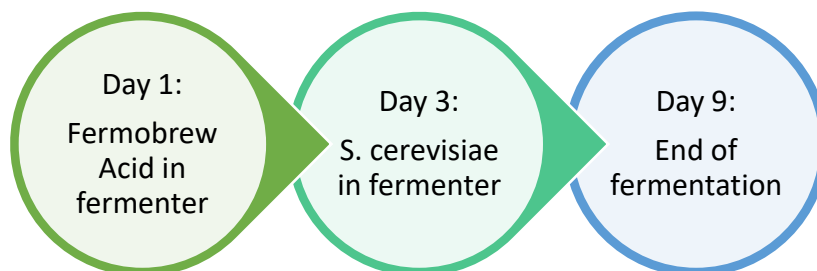
The advantage of this strain is that there is no need of a “Sour-Kettle” process. This non-Saccharomyces strain is used as any other strain, directly in your fermenter.

Fermentation commences rapidly and the pH will drop down to 3.5 +/- 0.5 in 48h-72h. After that you can ferment normally with your favourite *S. cerevisiae* strain to finish fermenting remaining sugars into alcohol.

This strain is not a bacteria, it is a yeast. There is no risk of contamination and it is simply neutralised by adding a regular *S. cerevisiae* by cell-to-cell contact (approx. 12h).

Dosage

Inoculation rate of 1×10^7 cells/ml is recommended to start fermentation correctly (= 100g/hL). It must be used in “Sequential inoculation”. Three days is the best time to inoculate your regular *Saccharomyces* and finish fermentation. It is not necessary to change oxygenation.



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Advantages

FERMOBREW ACID has great advantages:

- It is a natural isolate
 - Not a GMO (competition)
 - Organic
- It is not a bacteria
 - No risk of cross-contamination
 - No need to tied up the brewhouse for two days
- Controlled souring:
 - Lactic acid production up to 2.5 g/L
 - No risk to obtain too low pH (i.e. 3.2)
 - Higher target pH can be accurately controlled inoculating *S. cerevisiae* earlier
- Strain is killed by cell to cell contact by *S. cerevisiae* (optimal microbial control)
- It only eats glucose, and therefore doesn't influence your desired attenuation

Flavour profile

FERMOBREW ACID promotes fresh & fruity aromatic profiles:

- Grapefruit at cooler temperature (18°C)
- Tropical at higher temperature (30°C)
- No Band-Aid-like flavours

It can be paired with Ale, Lager, Saison and even Brett yeasts.



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