



FERMO Brew Acid



FERMO BREW Acid is a yeast that produces a consistent and controllable sour beer via fermentation without having to introduce souring bacteria cultures into your cellar and is compatible with any conventional brewing yeasts to co-ferment and finish the fermentation to dry.

→ TECHNICAL DESCRIPTION

FERMO Brew Acid is a natural yeast strain (*Lachancea thermotolerans*) that produces lactic acid while initiating alcoholic fermentation, in a novel, easy-to-reproduce process for any sour-like beer. **FERMO Brew Acid** is an indigenous yeast which produces high concentration of lactic acid, the principal component of sour beers distinctive taste.

FERMO Brew Acid 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.

FERMO Brew Acid is compatible with any conventional yeast and common fermentation procedures, making it ideal for any sour-style beer production.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Yeast strain: *Lachancea thermotolerans* (Ex- *Kluyveromyces thermotolerans*).

Microbiological and physical parameters

Viable yeasts	> 10x10 ⁹	cfu/g
Other Yeasts	< 10 ²	cfu/g
Moulds	< 10	cfu/ml*
Acetic Bacteria	< 10	cfu/ml*
<i>Lactic bacteria</i>	< 10 ²	cfu/ml*
Coliforms	< 1	cfu/ml*
<i>E.coli</i>	< 1	cfu/g
<i>Staphylococcus aureus</i>	< 1	cfu/g
Salmonella spp	Absence / 25g	cfu/g

*with inoculation of 100g/hL of yeasts

Alcohol tolerance: 7,2% Vol.

Nitrogen demand: medium.

Very low production of volatile acidity

Dry substance (%): >92

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→ DOSAGE RECOMMENDATION*

25-50 g/hL at 11-25°C.

→ INSTRUCTIONS FOR USE

Direct yeast pitching:

pitch the yeast directly in the fermentor at the primary fermentation temperature of your preference as per your beer recipe. Allow this yeast ferment the lactic acid to reduce the pH down to 3.2-3.8. Once reached the pH, add the brewing yeast of your choice at the same set-up fermentation temperature to deactivate **FERMO Brew Acid**, produce ethanol, CO₂ and fermentation flavour compounds.

Rehydration:

add 10 times its weight in sterile water or wort between 11°C-25°C. Stir gently for 20 minutes. Then mix well to obtain complete suspension of the yeast. Bring slowly to the same fermentation temperature by adding wort at short intervals. Dose the creamy yeast mixture directly into the fermenter.

Optional:

same above procedures and add **FERMOPLUS® GSH** as nutrient to optimize the viability 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 6 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.

500 g net packs in cartons containing 1 kg

**Please note: The dosage recommendation may vary depending on the processing conditions selected by the brewer. The format is varied*