



FERMOALE AY3



FERMOALE AY3 – is an English Ale brewing yeast that provides a well-balanced ale flavour profile with a mildly fruity, estery character.

→ TECHNICAL DESCRIPTION

Ale yeast of English origin. It has an excellent attenuation capacity and a high speed of fermentation. It creates a well balanced ale flavour profile with a mild, fruity, estery character. Fermoale AY3 has medium flocculation and sedimentation capacity at the end of fermentation.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Yeast strain: *Saccharomyces cerevisiae*

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*
<i>E.coli</i>	< 10	cfu/g
<i>Staphylococcus aureus</i>	< 10	cfu/g
<i>Salmonella spp</i>	Absence / 25g	cfu/g

* with inoculation of 100g/hL of yeast

Dry substance (%): 95 (+/-1)

Density: 1,008 g / cm³

Brewing parameters

Brewing parameters Beer styles: all types of English, Irish, Belgian, American and French Ales.

Very versatile.

Fermentation kinetics: fast. 4-5 days at 22°C, 13 days at 12°C for 12°P

Fermentation temperature range: 12-22°C

Apparent attenuation: 87%

Flocculation and sedimentation ability: medium

→ PITCHING RATE RECOMMENDATION*

60 to 80 g/hL for wort between 12°P and 14°P

80 to 100 g/hL for wort between 15°P and 18°P

→ 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.

FERMOALE AY3



BEER FLAVOUR PROFILE WITH FERMOALE AY3

(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

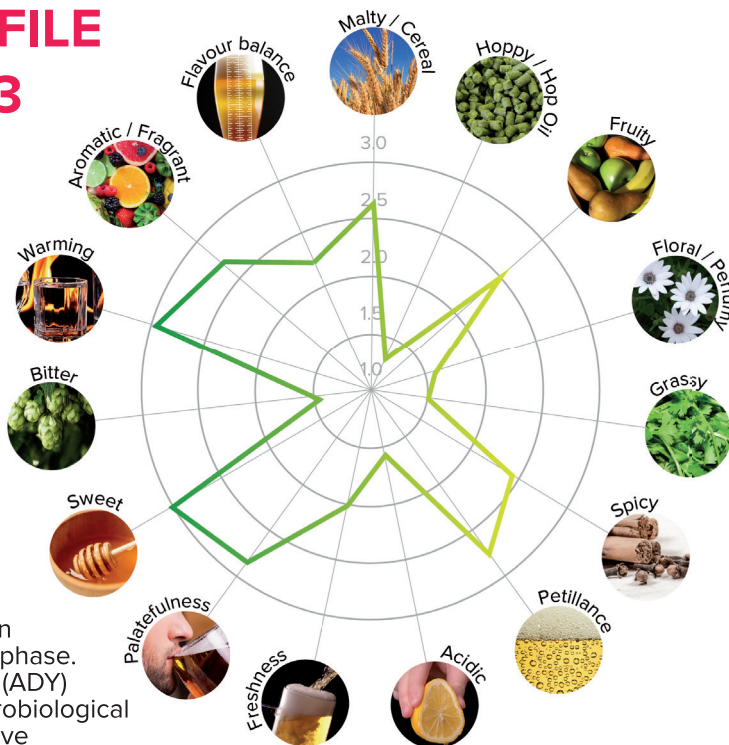
The management of the various yeast strains and the monitoring of propagation represent major issues for breweries. The contamination risks are high, particularly in the propagation phase. That is why the use of active dry yeast strains (ADY) have numerous advantages: reduction of microbiological risk,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



*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.