



SAUCY

French Saison | Fermoale D'La Grange

Dry active top fermenting yeast for fermentation of Saison beer styles.

→ TECHNICAL DESCRIPTION

FERMOALE D'la Grange is a versatile dry active top fermenting yeast strain especially selected for fermentation of French & Belgian Saison styles, and Biere de Garde style as well.

This high attenuating strain confers a soft fruity, citrusy and phenolic spicy flavour notes, with a refreshing, high drinkable and crispy character, yet with a rich mouthfeel.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Yeast strain: *Saccharomyces cerevisiae* var. *diastaticus*

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

* with inoculation of 100g/hL of yeast

Brewing parameters

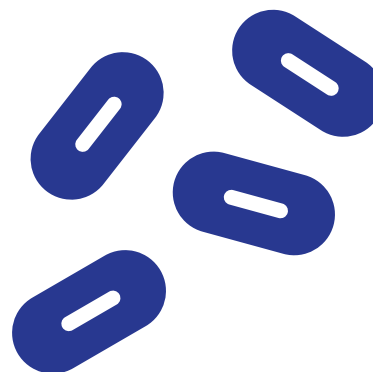
Beer styles: French Saison, Belgian Saison and Biere de Garde style. Very versatile.

Fermentation temperature range: 16-24°C

Flocculation and sedimentation ability: low

→ DOSAGE RECOMMENDATION*

From 40-80 g/hL at 16-24°C.



Reference: FERMOALE_D_LA_GRANGE_TDS_EN_1041220_BEER_Italy

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→ 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:

Add the yeast at the ratio 1:10 in sterile water or wort at a temperature between 18 and 26°C. Stir gently for 15-20 minutes and pitch the yeast directly in the fermentor.

Optional:

Follow one of the procedures above-mentioned and add **Fermoplus® GSH** as nutrient to optimize the viability of the yeast. Reactivator 60/B is also recommended to reach the best rehydration conditions.

→ 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 1/2 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

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.*