Technical Data Sheet

AEB GEB

TRAPPIST

Belgian Ale | Fermoale Bel-Abbey

GMO FREE

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Dry active top fermenting yeast for fermentation of Belgian Ales

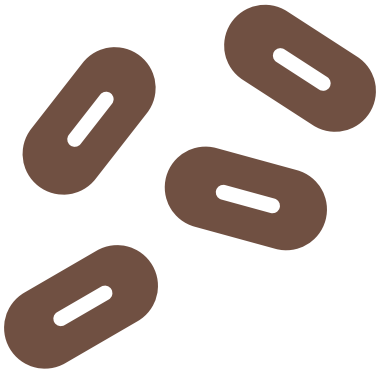
TECHNICAL DESCRIPTION

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.

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*
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: Belgian Abbey Ales (i.e. Enkel, Dubbel, Tripel & Quadrupel), Belgian Pale Ale, Belgian Dark Strong Ale, Belgian Blonde Ale and Belgian Pale Ale. Very versatile.
Fermentation temperature range: 16-24°C
Flocculation and sedimentation ability: medium

DOSAGE RECOMMENDATION*

From 40-80 g/hL at 16-24°C.

Reference: FERMOALE_BEL_ABBEY_TDS_EN_0150520_BEER_Italy

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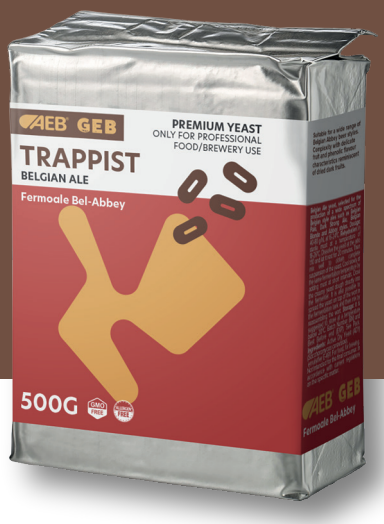

INSTRUCTIONS FOR USE

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.*

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