

BEERFERM

AROMA

YEASTS

General features

Beerferm Aroma is a selected strain of *Saccharomyces cerevisiae*, known for its remarkable adaptability to different conditions and raw materials in brewing. The main characteristics of Beerferm Aroma are:

- Adaptability to conditions: Beerferm Aroma was chosen for its ability to thrive in a range of variable conditions, making it ideal for brewers with a wide range of styles and preferences.
- Influence on bouquet: depending on the desired characteristics and brewing style, beer aroma bouquet can be shaped using nutrition and temperature control strategies.
- Optimal yeast for customization: Beerferm Aroma is an excellent choice for those who wish to distinguish themselves through unique and personalized craft beers, where the emphasis is on creating distinct flavor profiles.

Technical features

- Fermentation temperatures: 12-30 °C
- Nutrient requirements: low
- Fermentation speed: medium
- Alcohol tolerance: ≤14%
- Weak foam production
- Medium flocculence
- Attenuation 71-75%

Composition

Saccharomyces cerevisiae

Dosage

50 to 100 g/hl, maximum dosage with high Plato in musts.

How to use

Follow rehydration protocol.

Packaging and storage

0.500 kg vacuum-sealed bag.

Store in a cool, dry place.

In case of opened package, it is recommended to store in the refrigerator.



Beer

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