



Beer

BEERFERM ESOTIC

YEASTS

General features

Beerferm Esotic is a *Saccharomyces cerevisiae* yeast strain specially selected to impart distinct hints of tropical fruit and citrus to beer. This yeast strain is particularly suited to the production of white beers, such as Blanche de Bruxelles or Lupulus Blanche, which are often characterized by fresh, fruity aromas. Below are some key points related to Beerferm Esotic:

- Hints of tropical fruit and citrus: Beerferm Esotic yeast has been selected to promote the production of aroma compounds that impart tropical fruit and citrus notes to the beer. These characteristics may include flavors of mango, papaya, passion fruit, lemon, orange and other exotic fruits.
- Suitable for white beers: the choice of this yeast strain is particularly suitable for white beers, which often aim for a fresh and lively flavor profile. White beers, such as Blanche de Bruxelles, are known for their lightness and fruity character.
- Versatility: Beerferm Esotic can be used in a variety of beer recipes that call for an exotic flavor profile. Its versatility allows brewers to experiment with different beer styles, adding a touch of tropical fruitiness.
- Clean fermentation: this yeast strain is known to produce a clean fermentation, helping to preserve the freshness and purity of the desired aromas in the beer.

Technical features

- Nutritional requirements: low;
- Fermentation temperature: 13 - 30°C;
- SO₂ production: very low;
- H₂S production: very low;
- Acetaldehyde production: very low;
- Alcohol tolerance: 15.5;
- Dormancy phase: short;
- Killer factor: positive.

Composition

Saccharomyces cerevisiae

Dosage

From 50 to 80 g/hl.

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How to use

1. Add in lukewarm water (35-40 °C) at a ratio of 1:10 and wait 15 minutes, then shake gently.
2. Add must 1:3 by volume of the water and yeast suspension, shake gently and wait 15 minutes.
3. Inoculate the yeast into the mass, taking care that the temperature difference between the must and the yeast suspension is no more than 10 °C.

Packaging and storage

0.100 kg and 0.500 kg vacuum bag, 10 kg bulk.

Store the product cool and dry, preferably at a temperature of 10°C.

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