



Beer

BEERFERM FRESH

YEASTS

General features

Beerferm Fresh is a *Saccharomyces bayanus* yeast strain specifically formulated for use in autoclave fermentations. The following are some of the key points related to Beerferm Fresh:

- Saccharomyces bayanus yeast strain: Beerferm Fresh belongs to the *Saccharomyces bayanus* strain species, known for its ability to ferment at lower temperatures than some strains of *Sacch. cerevisiae*, making it suitable for autoclave fermentations.
- Autoclave fermentation: Beerferm Fresh is specifically designed to adapt to autoclave fermentation conditions. The autoclave is a controlled environment that allows fermentation under pressure and at specific temperatures, offering greater control over the brewing process.
- Adaptability to low temperatures: the remarkable adaptability of Beerferm Fresh allows for reliable fermentation even at low temperatures.
- Avoiding fermentation shutdowns and residual sugar buildup: due to its strength, Beerferm Fresh reduces the risk of fermentation shutdowns, allowing for full fermentation. This is crucial to avoid the presence of unwanted residual sugars in the finished product.
- Rich aromatic bouquet: despite fermentation at low temperatures, Beerferm Fresh is designed to maintain the ability to produce beers with a rich and complex aromatic bouquet.

Technical features

- Fermentation temperature: 10 - 30°C (maximum expression between 13 and 17 °C).
- Alcohol tolerance: 18% alc./vol.
- Alcohol yield: 1% alc./vol. for 16.8 g/l sugar.
- Low production of volatile acidity.
- Killer factor K2.

Composition

Saccharomyces bayanus

Dosage

From 50 to 80 g/hl.

essedielle srl

S.P. 538 km. 6,950 – Località Caldari - 66026 ORTONA (CH) | Tel. 0859031315 |
info@essedielle.com | www.essedielleenologia.com

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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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