

BEERFERM FRUIT

YEASTS

General features

Beerferm Fruit is an active dry yeast, carefully selected for its remarkable ability to produce a significant amount of esters during the fermentation process. It is an ideal yeast for brewing beers where superior aromatic complexity is desired, as it is known to develop distinct fruity and floral aromas. The main characteristics of Beerferm Fruit are:

- Aroma complexity: specially chosen to enrich the aromatic bouquet of beers. The ester production imparts a fruity and floral character to the beer, enhancing its sensory complexity.
- Adaptability to conditions: it has undergone rigorous stress tests to ensure smooth fermentation even under adverse conditions. This yeast demonstrates remarkable tolerance to low temperatures, low nutrient availability and high alcohol concentration, ensuring reliable results under a variety of brewing conditions.

Technical features

- Fermentation temperatures: 10-35 °C
- Nutrient requirements: medium
- Fermentation speed: fast
- Alcohol tolerance: ≤16%
- Weak foam production
- High flocculence
- Attenuation 74-76

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

Rev. 15/11.2023

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