

Fermoale AY3

Powder



Saccharomyces cerevisiae

Ale yeast of English origin. It has an excellent attenuation capacity and a high speed of fermentation. It provides a remarkable balanced beer flavour with a light estery character. Fermoale AY3 has a very high flocculation and sedimentation capacity at the end of fermentation. Suitable for a broad spectrum of beer styles such as British-, Irish-, Belgian- and French origin Ale styles.

Beer styles	all type of English-, Irish-, Belgian- and French Ales. Very versatile.
Fast fermentation kinetics	fast. 7 days at 22°C, 13 days at 12°C for 12°P
Fermentation temperature range	12-22°C
Apparent attenuation	87%
Flocculation & sedimentation ability	high
Dosage recommendation	50-100 g/hL of 12°P to 20°P cold wort
Viability	> 1 x 10 ¹⁰ cfu/g
Formats	500 g packs in boxes of 1 or 10 kg
Storage	store preferably at a temperature <20°C

BEER FLAVOUR PROFILE

WITH FERMOALE AY3

(According to ASBC & DLG)

18°P 22°C



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.