

Fermoale AY4

Powder



Saccharomyces cerevisiae

It is a very versatile Ale yeast strain originally from USA. Its final aroma and taste is very clean and neutral. It has great attenuation and excellent reduction of diacetyl capability as well as a good flocculation property. Suitable for the production of US origin beer styles (i.e. APA, IPA, Imperial/Double IPA, Imperial Stout, Imperial Porter, Brown Ale, American Barley Wine, etc.).

Beer styles	all type of American Ales (i.e. low alcohol to strong American ales). Very versatile.
Fast fermentation kinetics	fast. 7 days at 22°C, 13 days at 12°C for 12°P
Fermentation temperature range	12-28°C
Apparent attenuation	89%
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 AY4

(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.