

FERMO Brew Nectar

An aromatic Active Dry Yeast for beer brewing

BEER STYLES

For beers that require tropical fruit taste profiles. Particularly suited for low and non alcohol beers.

NOTE

FERMO BREW NECTAR enhances aroma-active thiols in the early stage of fermentation. Phenolic compounds (POF+) are produced in the later stages of fermentation. Yeast nutrients from the FERMOPLUS® range will further enhance the aroma profile. For low alcohol beers a pH correction is recommended.

Despite the high alcohol tolerance FERMO BREW NECTAR produces low volumes of alcohol during fermentation making it particularly suited for brewing low and non alcohol beers.

BREWING PROPERTIES

YEAST STRAIN	<i>Saccharomyces cerevisiae</i>
ORIGIN OF YEAST STRAIN	an AEB natural hybrid
APPARENT ATTENUATION	65-69% Low
FERMENTATION TEMPERATURE	11-16°C 52-61°F
FLOCCULATION	Medium
ALCOHOL TOLERANCE	14% ABV
TOTAL ESTERS	High
H ₂ S (SULPHUR NOTES)	Low
POF (PHENOLIC NOTES)	Positive
STA-1	Negative

AROMA & FLAVOUR CHARACTERISTICS

An aromatic yeast strain that imparts yellow or stoned-fruit-like characters of peaches and nectarines, and candy-like aromas

MICROBIOLOGICAL PROPERTIES

Yeast Viability	> 10 x 10 ⁹	cfu/g
Other yeasts	< 10 ³	cfu/g
Moulds	< 10	cfu/ml*
Acetic Bacteria	< 10 ²	cfu/ml*
Lactic Bacteria	< 10	cfu/ml*
Coliforms	< 1	cfu/g
<i>Escherichia Coli</i>	< 10	cfu/g
<i>Saphylococcous aureus</i>	< 10	cfu/g
Salmonella ssp	Absent/25g	cfu/g

*inoculation of 100 g/hl yeast

AEB Brewing Yeast are tested to a high and rigorous standard and are released into the market only when all quality, safety and reliability parameters are passed.

PITCHING RATE / DOSAGE

Pitch directly into the wort in the fermenter, at pitch rate of:

25 - 50g/hl of cool wort at 11-16°C / 52-61°F

The pitch rate is dependent on the brewing process conditions and will affect the fermentation performance and the final taste profile of the beer.

High gravity, high adjunct or high acidity fermentations may require higher pitching rates and the addition of yeast nutrients.

STORAGE

Store in vacuum sealed packaging where possible, in dry odourless conditions, at 4°C / 40°F.

Limit exposure to air.

Do not freeze.

On opening the package, the yeast should be used immediately.

Shelf life is 36 months from production date.

Do not use after the expiry date shown on the pack.

STORAGE

Available in 500g net foil packs containing 1kg.

For smaller or larger volumes please get in touch with your local sales representative or visit the AEB Brewing eCommerce platform via aeb-group.com

CONTACT US

For more information, please email info@aeb-group.com or visit us at aeb-group.com

AEB Group is a leader in yeast, fermentation, enzymes, filtration, and eco-biotechnologies in the beverage and food industry.

Reference: FERMO_BREW_NECTAR_TDS_EN_3220323_BEER_USA

APPLICATION

It is generally recommended that active dry yeast is pitched directly into the wort without prior rehydration.

If direct pitching is not feasible the yeast can be hydrated and pitched in liquid form.

To rehydrate dissolve the dry yeast in sterile water or in wort at 11-16°C / 52-61°F at a ratio of 1:10. Stir gently and leave for approximately 20 minutes. Gently stir again and add to the cooled wort in the fermenter.

To avoid yeast stress, ensure temperature fluctuations are minimal.

FOOD SAFETY

This product is GMO free.

This product is allergen-free.

For more information please refer to the Product Safety Data Sheet (MSDS) or contact AEB Group Quality Control.