



WEISS AROME+



Dry Active top fermenting yeast for the production of wheat-based beers. Ideal for specific ester and phenolic profile for Belgian Witbier, Weissbier/Hefeweizen, Blanche and American wheat beers

→ TECHNICAL DESCRIPTION

Yeast ideal for the production of top-fermented wheat beers such as Belgian Witbier, Blanche, American Wheat beers and Weissbier/Hefeweizen. This strain gives characteristic aromas of cloves and bananas. It has an excellent attenuation capacity and an alcohol tolerance up to 12% ABV. This yeast has a low flocculating capacity and remains in suspension even in the finished product.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Yeast strain: *Saccharomyces cerevisiae*

Microbiological and physical parameters

Viable Yeasts	> 1 x 10 ¹⁰	cfu/g
Other Yeasts	< 10 ³	cfu/ml*
Moulds	< 10	cfu/ml*
Acetic Bacteria*	< 10 ²	cfu/ml*
Lactic bacteria	< 10	cfu/ml*
Coliforms	< 1	cfu/ml*
<i>E.coli</i>	< 10	cfu/g
<i>Staphylococcus aureus</i>	< 10	cfu/g
<i>Salmonella spp</i>*	Absence / 25g	cfu/g

* with inoculation of 100g/hL of yeast

Dry substance (%): 95 (+/-1)
Density: 1,008 g / cm³

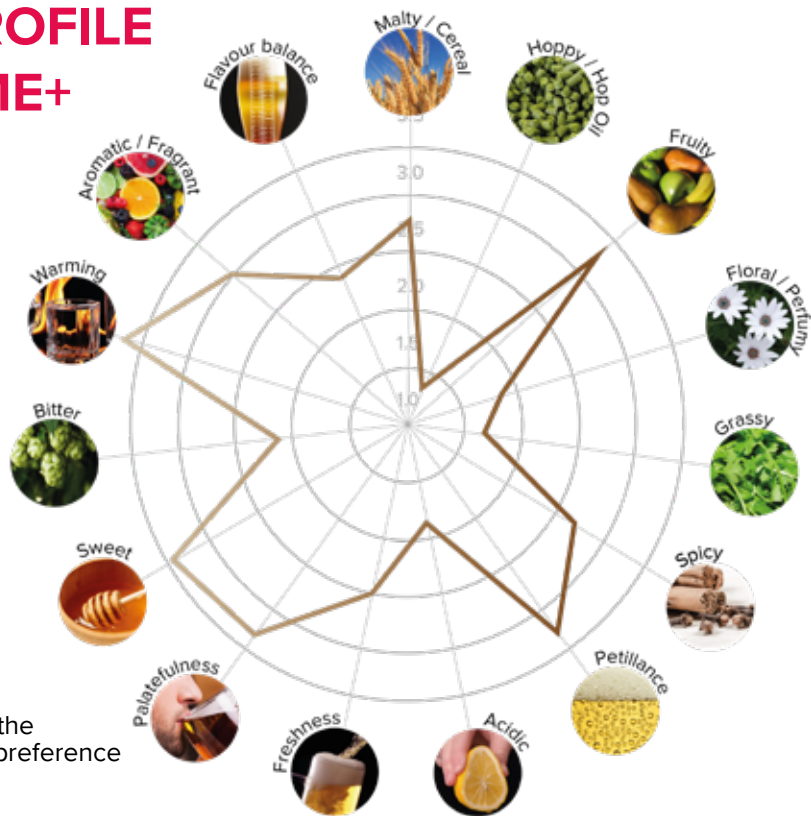
Brewing parameters

Beer styles: wheat beers (i.e. Belgian Witbier, Blanche, Weissbier- / Hefeweizen, Kristallweizen)
Fermentation kinetics: fast. 10 days at 12°C, 5 days at 22°C for 12°P
Fermentation temperature range: 12-22°C
Apparent attenuation: 95%
Alcohol tolerance: 12% ABV
Flocculation and sedimentation ability: low
H₂S production: low

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BEER FLAVOUR PROFILE WITH WEISS AROME+ (According to ASBC & DLG) 18°P 22°C



→ DOSAGE RECOMMENDATION*

50-100 g/hL of 12°P to 18°P cold wort.

→ INSTRUCTIONS FOR USE

Direct yeast pitching:

Pitch the yeast directly in the fermentor at the primary fermentation temperature of your preference as per your beer recipe.

Rehydration:

Add 10 times its weight in sterile water or wort between 18°C-25°C. Stir gently for 15-20 minutes and pitch the yeast directly in the fermentor.

Optional:

Same above procedures + add Fermoplus® Integratür as nutrient to optimize the viability of the yeast. Reactivator 60/B is also recommended to reach the best rehydration conditions. Please see our brewing product catalogue.

→ INSTRUCTIONS FOR USE

The brewer can influence the aromatic profile with temperature and pitching rate. Temperature <22°C will favor phenols (i.e. clove flavour) and >22°C will favor esters (i.e. banana aroma). Decrease gravity and pitching rate favors phenols production; the opposite favors esters production.

→ STORAGE AND PACKAGING*

Store in the original sealed packaging, away from light, in a dry and odorless place. Store preferably at a temperature <20°C. Do not freeze. Use immediately after opening.

Shelf Life: 36 months.

500 g net packs in cartons containing 1 kg
500 g net packs in cartons containing 10 kg

**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.*