BEERFERM BRIGHT ALE

YEASTS

Beer

General features

Beerferm Bright Ale is a *Saccharomyces cerevisiae* yeast strain for top fermentation, characterized by high flocculation and the production of fruity aromas with notes of apple and banana. It enhances the beer's aromatic profile while preserving the characteristics of the base malt and contributing to a balanced flavor profile. Thanks to the formation of a compact sediment, it promotes good clarification of the final product. It is suitable for styles such as English Ale, Pale Ale, and IPA.

- Fruity aromas with notes of apple and banana
- Ideal for English Ale, Pale Ale, and IPA
- High flocculation with good clarification

Technical features

- Fermentation temperature: 14–25 °C
- Attenuation: 75–83%
- Alcohol tolerance: ≤ 10% vol.
- POF phenotype: negative
- Diastatic character: negative
- Flocculation: high
- Fermentation kinetics: medium-high

Composition

Saccharomyces cerevisiae

Dosage

50–100 g/hL, with the possibility of increasing the dosage in case of difficult fermentations or critical operating conditions.

How to use

Direct pitching: distribute the yeast directly onto the surface of the wort at approximately 25 °C, ensuring even coverage to avoid clump formation.

Rehydration

1. Add the yeast to lukewarm water or wort (25–30 °C) in a 1:10 ratio.
2. Stir gently and let stand for 15 minutes.
3. Inoculate into the main batch, ensuring that the temperature difference between the wort and the yeast suspension does not exceed 10 °C.

Packaging and storage

0.500 kg vacuum-packed bag.
Store in a cool, dry place.
Once opened, refrigeration is recommended.

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