BEERFERM GOLDEN WHEAT

YEASTS

Beer

General features

Beerferm Golden Wheat is a selected strain of *Saccharomyces cerevisiae* with low flocculation, developed for the production of top-fermenting wheat beers. It is characterized by moderate fermentation kinetics and the ability to promote the development of fruity aromas, enhancing the typical aromatic profile of styles such as Weizen and Witbier, with a good balance between freshness and body.

- Produces the fruity aromas typical of wheat beers
- Ideal for brewing Weizen and Witbier
- Low flocculation and moderate fermentation kinetics

Technical features

- Fermentation temperature: 18–25 °C
- Attenuation: 73–85%
- Alcohol tolerance: ≤ 10% vol.
- POF phenotype: positive
- Diastatic character: negative
- Flocculation: low
- Fermentation kinetics: medium

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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