



# FERMO R03

A high performance yeast for an optimized bottle fermentation



## → TECHNICAL DESCRIPTION

**Fermo R03**, is an ADY specifically selected for keg and bottle fermentation. It has a good resistance to alcohol, fast dynamics during fermentation as well as a high aptitude for sedimentation. **Fermo R03** does not metabolize maltotriose, which facilitates the sugar dosage and standardization of refermented beer. The yeast pellet is compact at the bottom of the bottle or keg, which is ideal for yield and quality.

Organoleptically neutral, it preserves the characteristics of the primary fermentation or of the raw material, whether it be specialty malts, hops or spices used.

This strain provides a high level of viability which ensures the success of fermentation in the bottle and the quality of the finished product (Alc., CO<sub>2</sub>, pH, O<sub>2</sub>).

## → COMPOSITION AND TECHNICAL CHARACTERISTICS

### Physical and microbiological parameters

Dry matter (%): 95 (+/-1)  
 Living cells (ufc/g): 2,0 x 10<sup>10</sup>  
 Wild yeast (ufc/g): Abs.  
 Acetic acid bacterium (ufc/g): Abs.  
 Lactic acid bacterium (ufc/g): < 1.0 x10<sup>5</sup>  
 E.coli (ufc/g): Abs.

The AEB group laboratories are equipped with bio fermenters to analyze all the strains and product batches.

## → DOSAGE

Filtered beer: 5-7 g/hL  
 Non-filtered beer: 4-5 g/hL  
 IPA or beer >7,5 %: 8-10 g/hL.

### CO<sub>2</sub> Calculations based on added sugar

Dosage	CO <sub>2</sub>	Pressure (25°C)	Alcohol
3 g/L	1.44 g/L	X	0.18%
5 g/L	2.40 g/L	0.70 bar	0.30%
7 g/L	3.36 g/L	1.30 bar	0.35%
9 g/L	4.32 g/L	2.00 bar	0.50%
12 g/L	5.76 g/L	3.00 bar	0.60%





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## → INSTRUCTIONS FOR USE

### Hydration

Add 10 to 20 times its weight in sterile water, ideally between 18°C and 20°C. Ideally, leave in low agitation for 20 minutes.

Optionally, Fermoplus GSH can be added as a nutrient to optimize the viability. Reactivateur 60/B is also recommended to reach the best rehydration condition.

## → ADDITIONAL INFORMATION

### Advantages of using dry yeast in the brewhouse

The management of the various yeast strains and the monitoring of propagation represent major issues for breweries. The contamination risks are high, particularly in the propagation phase. That is why the use of active dry yeast strains (ADY) have numerous advantages: reduction of microbiological risks, low fermentation latency, availability after ½ hour of rehydration.

## → 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. Best before the date on the packaging. Use immediately after opening.

500 g net packs in cartons containing 1 kg.

500 g net packs in cartons containing 10 kg.

