

# Craft yeasts

GMO FREE

Strain characterisation in collaboration with the department of 'Brewing Sciences and Fermentation Technology' of **Meurice Institut in Bruxelles**.

**Brewline®** has selected 5 strains for top and bottom fermented beers. Their distinct profiles provide brewers with the tools to create beers under optimal fermentation conditions.

## Folk Ale

Authentic

Expresses a balanced aromatic profile, slightly floral and spicy. It is suitable for all types of strong beers like Trappist, Imperial Stout, Triples. **Folk Ale** has very fast fermentation kinetics and resists high alcohol degrees.

- **Flocculation:** high
- **Sedimentation:** high
- **Attenuation limit:** 73-75%
- **Alcohol tolerance (%vol):** 11
- **Fermentation kinetics:** very fast (3 days\*)
- **Diacetyl production:** low

## Pop Ale

Fruity

Produces beers with good length on the palate and a high aromatic intensity, with fruity and floral notes that integrate perfectly with the hops' aromas. **Pop Ale** is appreciated for IPA, Pales Ales and for all types of top-fermented, aromatic and great quality beers.

- **Flocculation:** high
- **Sedimentation:** high
- **Attenuation limit:** 75-80%
- **Alcohol tolerance (%vol):** 8,5
- **Fermentation kinetics:** fast (4 days\*)
- **Diacetyl production:** low

## Rock Ale

Freshness

Carries out a fast fermentation and leaves little residual sugar. It is the yeast of choice for Wheat, Weizenbier or Seasonal beers thanks to its ester notes and its low sedimentation. **Rock Ale** excels in the production of light and refreshing beers.

- **Flocculation:** low
- **Sedimentation:** low
- **Attenuation limit:** 80-85%
- **Alcohol tolerance (%vol):** 7,5
- **Fermentation kinetics:** fast (4 days\*)
- **Diacetyl production:** low

## Classic Lager

Original W34/70

Preserves the organoleptic qualities of the malts and hops used. Kinetics fast and regular fermentation. **Classic Lager** is resistant to high alcoholic degrees. Very good flocculation and sedimentation. Suitable for Pilsner, Lager, Dortmunder, Muenchner.

- **Flocculation:** high
- **Sedimentation:** high
- **Attenuation limit:** 80-82%
- **Alcohol tolerance (%vol):** 11
- **Fermentation kinetics:** very fast (3 days\*)
- **Diacetyl production:** low

## Hip-Hop Lager

Flexible

**Hip-Hop Lager** ferments over a wide temperature range. Produces full body beers between 10 and 17°C and crisp, highly fermented beers between 20 and 24°C. Very good fermentation kinetics, low ester production. Flocculation and very fast sedimentation at the end of fermentation. Its neutral profile is suitable for international Pilsner and Lager.

- **Flocculation:** very high
- **Sedimentation:** very high
- **Attenuation limit at 10-16°C:** 72-75%
- **Attenuation limit at 20-24°C:** 80-85%
- **Alcohol tolerance (%vol):** 8,5
- **Fermentation kinetics:** very fast (3 days\*)
- **Diacetyl production:** very low

### Dose and usage

- **Fermentation:** 50-100 g/hL
- **Refermentation in bottle or in kegs:** 3-5 g/hL
- **Preparation and storage:**  
Please refer to technical data sheet or packaging.

### Packaging

- 500 g package
- 100 g package

\*Test conditions: must 12°C, inoculated at 80g/hL and fermented at 20°C.

**Brewline®**

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