



# Brewline®

## THE CRAFT BREWER'S PORTFOLIO

### TECHNICAL DATA SHEET

# Craft Folk Ale

A strain characterized in collaboration with the "Brewing Sciences and Fermentation Technology" department of the Meurice Institute in Brussels. FOLK is the result of a rigorous selection of brewing yeast strains. It gives a balanced aromatic profile, with light floral and spice notes. FOLK is suitable for strong beers with roundness on the palate, such as Trappist/Abbey beers and IPAs. Very fast fermentation kinetics and resistant to high alcohol contents. This product complies with current EU regulations. The purity and quality of this product are verified by a specialized laboratory.

#### PROPRIETES BRASSICOLES

- Latency : short
- Limit attenuation : 73-75 %
- Alcohol tolérance : 11 % v/v
- Ester production : 30-40 mg/l
- Higher alcohol production: 350-400 mg/l
- Diacetyl and Pentanedione production : < 35 ppb
- Sulfite production : null
- Flocculation : very high
- Sedimentation : very high

#### CARACTERISTICS

- Viable yeasts: > 5.10E9 CFU /g
- Other yeasts: <1.10E5 CFU /g
- Total bacteria: <5.10E3 CFU /g

#### RECOMENDED DOSAGES

- Primary fermentation : 50-100 g/ hl
- Optimal fermentation temperature : 15-25°C

#### INSTRUCTIONS FOR USE

- Add the necessary amount of yeast into 10 times its weight in water or sterile must at 30°C. Mix gently and leave to rest for 15 min.
- In order to ensure a correct yeast metabolic activity, lower the temperature of the starter by adding an equal volume of water or sterile must.
- Wait 5 minutes and, if necessary, add again the same volume of water until the temperature difference between the yeast and the fermentation tank is less than 10°C.
- Add the yeast to the fermentation tank.

#### STORAGE

- Bottled under protective gas cover. Keep sealed in original packaging in a cool (<10°C), dry place.
- Respect the optimal use-by-date appearing on the conditioning.
- Remove air and close immediately once opened, should then be kept at 4°C for up to 7 days after opening.

#### CONDITIONING

- 100 g package.
- 2 kg box (4x500 g).

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For use in beer brewing. For the production of products destined for direct human consumption. This document is provided for information purposes only, without commitment or guarantee, according to our current knowledge. Product in compliance with the purity specifications recommended by the Joint FAO/WHO Expert Committee on Food Additives (JECFA) and by the FCC for enzymes used in foodstuff processing. The product's conditions of use are subject to adherence to current legislation and local standards.

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