

brewline
by Lamothe-Abiet



yeast Folk

A strain characterised 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.

Brewing properties

***FOLK** is a top-fermenting strain highly recommended for the production of speciality beers.*

Latency time : short
Attenuation limit : 70-73* %
Alcohol tolerance : 11 % v/v
Ester production : 30-40 mg/l
Higher alcohol production : 350-400 mg/l
Diacetyl and Pentadione production** < 35 ppb
Sulfite production : nul
Flocculation : very good
Sedimentation : very good

* The attenuation degree depends on the inoculation rate, the fermentation temperature and the nutritive quality of the must.

** Perception threshold is 50-100 ppb.

Usage

- 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.

Specifications

Appearance	Fine granules	Humidity	< 8%
Colour	Light brown	Revivifiable yeasts	> 1010 UFC/g

RECOMMENDED DOSE

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

STORAGE

Store in a cool place, ideally between 4 and 10°C in its original, sealed packaging.
Respect the best before date on the packet.

Bags of : - 500 g
- 100 g



For beer brewing. Information given for information purposes only, according to our current knowledge, without commitment or guarantee. The conditions of use of the product are subject to the current legislation and standards.



Tél. +33 (0)5 57 77 92 92
Fax. +33 (0)5 56 86 40 02



Z.A. Actipolis
Av. Ferdinand de Lesseps
33610, Canéjan - France



www.brewline.eu