



FERMENTIS
ACADEMY

NanoCon
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Hugo Picard
Home Division Manager
h.picard@fermentis.lesaffre.com

What's new in the Fermentis world?



The Wheat Yeasts Collection

Cover all your needs for wheat beer styles with Fermentis portfolio



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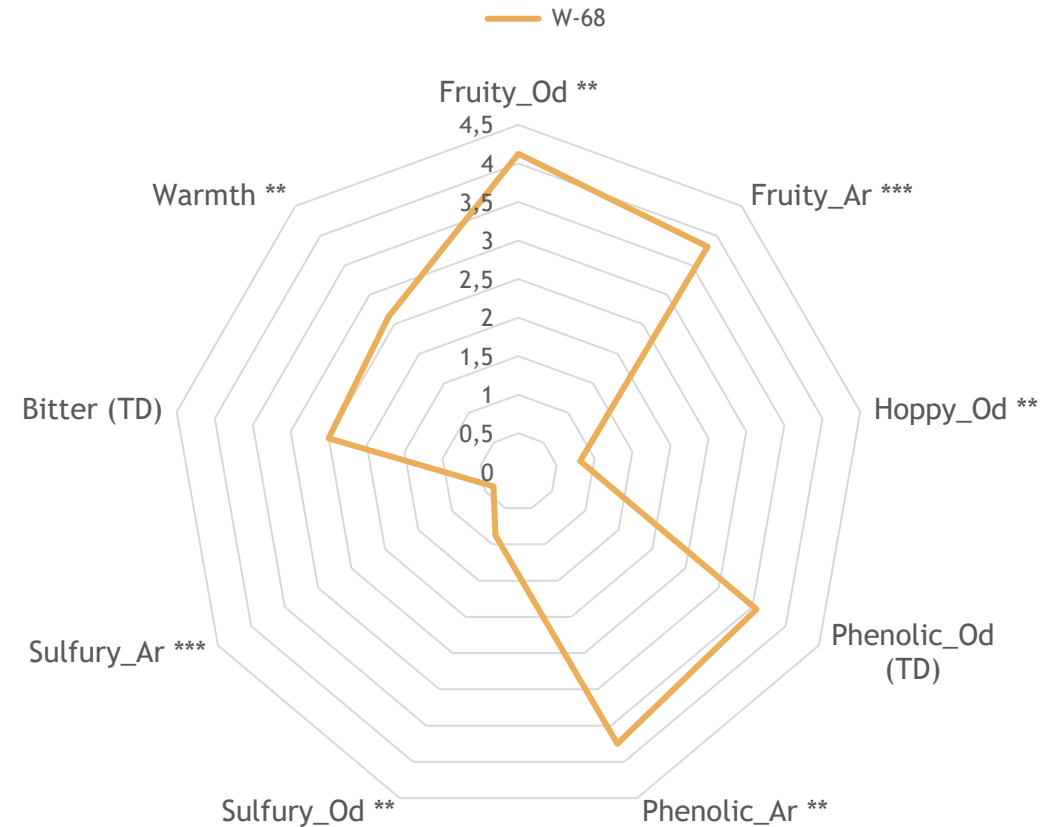


The Fermentis Wheat Yeasts collection

SafAle W-68™



The historical yeast for German wheat beers



Wort

Brewing wort with pils malt at 15° P and 25BU (Magnum P90)



Pitching rate

50 g/hl (0.008 oz/gal)



Fermentation

Temperature of 23° C (73.4° F)



Maturation and filtration

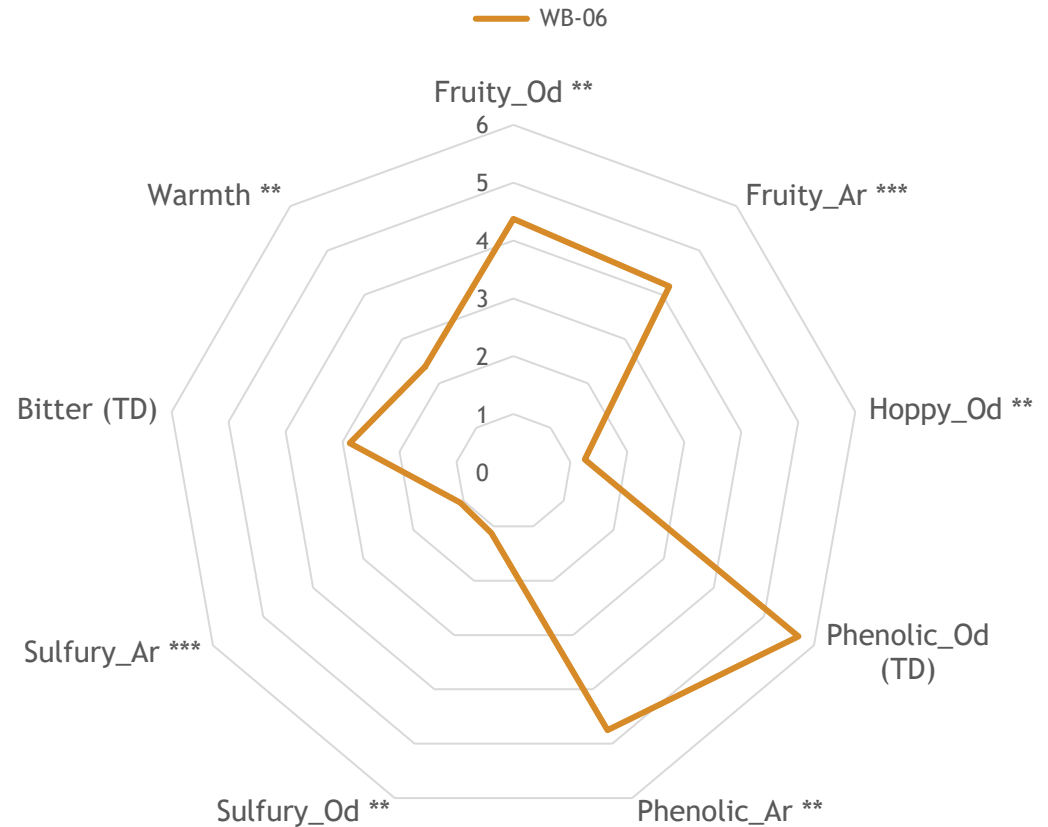
Temperature of 0° C (32° F) during 14 days

The Fermentis Wheat Yeasts collection

SafAle™ WB-06



Your all-around yeast
for wheat beers



Wort

Brewing wort with pils malt at 15° P and 25BU (Magnum P90)



Pitching rate

50 g/hl (0.008 oz/gal)



Fermentation

Temperature of 23° C (73.4° F)



Maturation and filtration

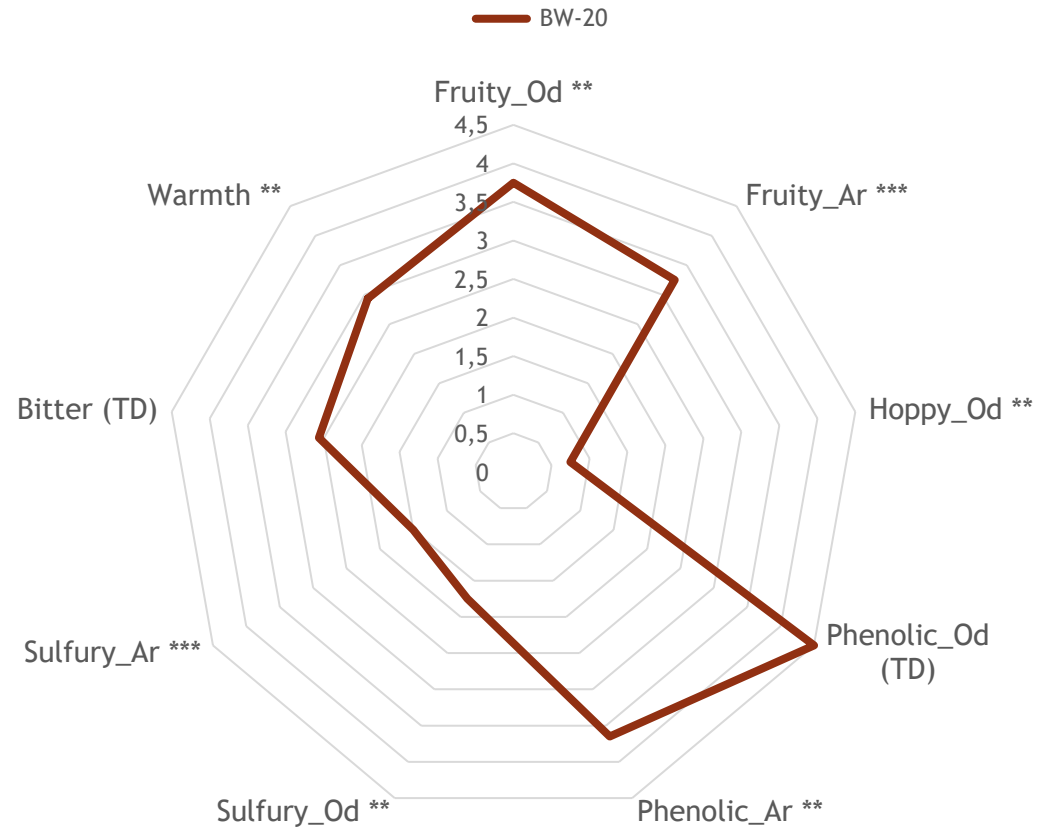
Temperature of 0° C (32° F) during 14 days

The Fermentis Wheat Yeasts collection

SafAle™ BW-20



The ideal wheat beer yeast for Belgian-style whites



Wort

Brewing wort with pils malt at 15° P and 25BU (Magnum P90)



Pitching rate

50 g/hl (0.008 oz/gal)



Fermentation

Temperature of 23° C (73.4° F)

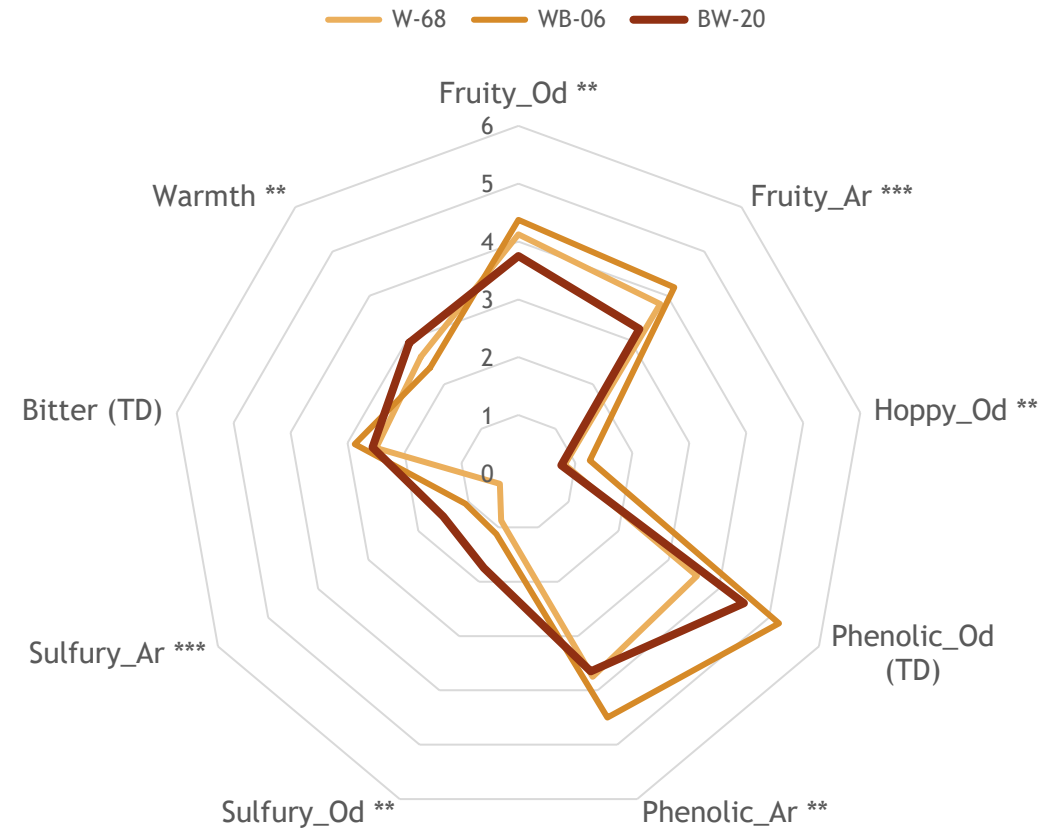



Maturation and filtration


Temperature of 0° C (32° F) during 14 days

The Fermentis Wheat Yeasts collection


American Wheat Beer
Weissbier
Dunkles Weissbier
Weizenbock
Witbier



 **Wort**
Brewing wort with pils malt at 15° P and 25BU (Magnum P90)

 **Pitching rate**
50 g/hl (0.008 oz/gal)

 **Fermentation**
Temperature of 23° C (73.4° F)

 **Maturation and filtration**
Temperature of 0° C (32° F) during 14 days

The All-In-One™ Range

Explore “out of the box” styles
with innovative products



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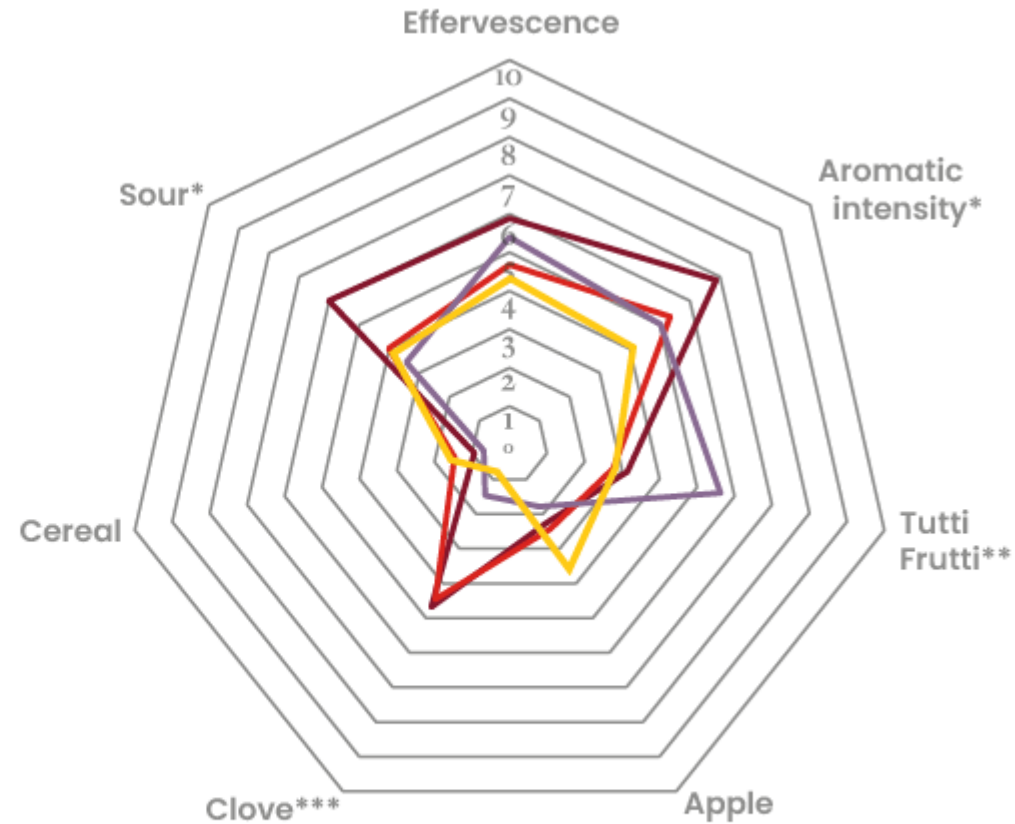
The All-In-One™ Range

Experimental conditions in 50 liters pilot scale

Sensory analysis study conducted by the Fermentis Academy team with panelists trained on beer tasting. Tasting sessions have been done blindly, panelists didn't have any possibilities to identify the products.

- SafBrew™ DA-16
- SafBrew™ HA-18
- SafBrew™ DW-17
- SafBrew™ LD-20

p value * p < 0,05
 ** p < 0,01
 *** p < 0,001

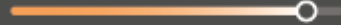


The All-In-One™ Range

LINE-UP | SUM-UP

SafBrew™ DA-16

AROMATIC INTENSITY



ACIDITY PERCEPTION

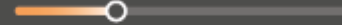


SENSORY PROFILE



SafBrew™ HA-18

AROMATIC INTENSITY



ACIDITY PERCEPTION

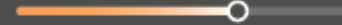


SENSORY PROFILE



SafBrew™ DW-17

AROMATIC INTENSITY



ACIDITY PERCEPTION

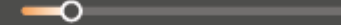


SENSORY PROFILE



SafBrew™ LD-20

AROMATIC INTENSITY



ACIDITY PERCEPTION



SENSORY PROFILE



SafBrew™ DA-16

Develops a strong aromatic intensity oriented on the fruity side interesting in support of hop aromas.

SafBrew™ HA-18

Helps to develop phenolic notes (clove-like) with medium intensity.

SafBrew™ DW-17

Produces aromatic beers with a smoky and slightly acidic character.

SafBrew™ LD-20

Keeps a neutral character, allowing you to play with other raw materials.



(Re)discover the SafLager™ yeasts

We got your cover for all the trendy Lager styles thanks to an extended range of fermentation solutions!



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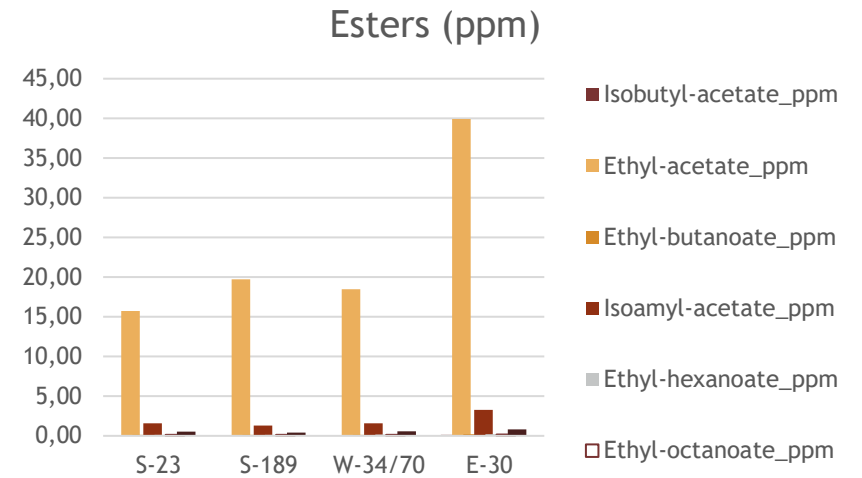


Explore oriental Lager styles

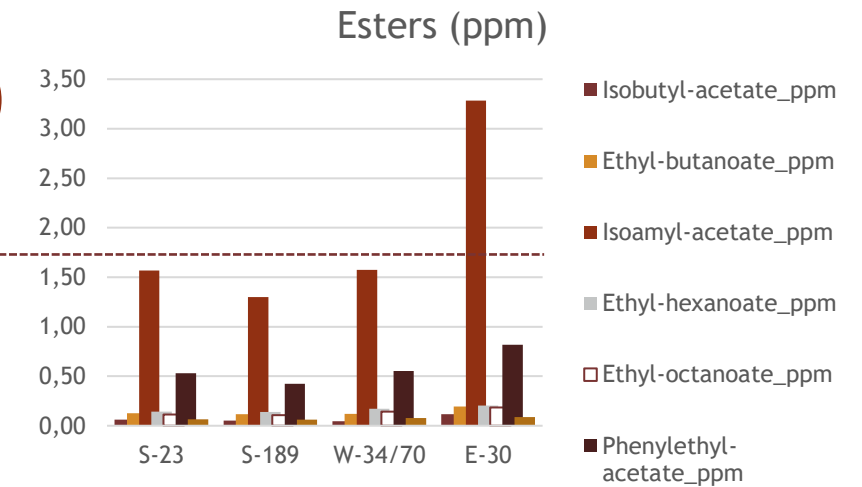
SafLager™ E-30



Add a slighty fruity notes



Threshold Isoamyl Acetate



Wort

Brewing wort with pils malt at 15° P & 25BU (Magnum P90)



Pitching rate

100 g/hl (0.12 oz/gal)



Fermentation

Temperature of 14° C (57,2° F)



Maturation and filtration

Temperature of 0° C (32° F) during 14 days

General Recommendations for Specialty & Traditional Lagers



- **Hop flavors** are distinct in different beers recipes, while **SafLager™ S-189** and **SafLager™ E-30** will pronounce better this characters.
- **SafLager™ S-23** and **SafLager™ W-34/70** emphasize both **black and general malt attributes**.
 - Supplementary **fruity notes** are showed when using **SafLager™ E-30** and evident when using **SafBrew™ LD-20** - in addition to higher level of **dryness** and a reduced carb profile.

Time for your questions!

- ❑ No wrong questions
- ❑ Good mood only here
- ❑ It's also the moment to share your experiences and feedbacks with Fermentis products



Keep in touch with us!





Thank you for
your attention!



www.fermentis.com

