



ALE-WA18

» Description

WA18 is an excellent wheat beer yeast to enhance the typical estery aromas of wheat beer. It is a natural, GMO-free strain, that is being widely used in craft breweries.

» Brewing properties

Medium to high flocculation.
Apparent attenuation of 80-91% and alcohol tolerance of 10% (v/v).
Quick start; fermentation can be finished after 96 h at 18°C.
Gives an easily drinkable beer, and presents a bright and nice body.

» Application

Rehydrate the yeast in 5-10 times its weight of boiled water or diluted wort (2:1 water to wort) at 22-30°C in a disinfected container.
Gently stir for 5 minutes to suspend yeast completely and leave it for 10-20 minutes.
Adjust the temperature by adding some wort (if the difference in temperature is greater than 10°C).
Inoculate immediately and blend the yeast and wort.
The whole process should be limited to 30 minutes to reduce risk of contamination.
It's not necessary to aerate wort to help the yeast achieve active growth.

» Specifications

Ingredients:
Yeast (*Saccharomyces cerevisiae*),
emulsifier E491
Fermentation temperature:
15-25°C
Dosage instructions:
50 to 100 g/hl, increase dosage up to
100 to 300 g/hl at special conditions of
fermentation

» Typical analysis

Dry weight: ≥ 93%
Living yeast cells: ≥ 8.0*10⁹ cfu/g
Wild yeast: ≤ 1.0*10³ cfu/g
Total bacteria: ≤ 5.0*10³ cfu/g
Lactobacillus: ≤ 1.0*10³ cfu/g
Pathogenic micro-organisms: none



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