



# Brewline

## THE BREWER'S PORTFOLIO

### TECHNICAL DATA SHEET

## Rock Ale

A strain characterized in collaboration with the "Brewing Sciences and Fermentation Technology" department of the Meurice Institute in Brussels. ROCK Ale is the result of a rigorous selection of brewing yeast strains. It has fast fermentation kinetics and leaves little residual sugars. It produces notes of banana and spices, and has a low sedimentation rate, making it the yeast of choice for wheat beers, and 'Saison' beers. ROCK Ale excels in the production of light and refreshing beers.

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: 80-85 %
- Alcohol tolerance : 7,5 % v/v
- Ester production : 75-80 mg/l
- Higher alcohol production: 400-420 mg/l
- Diacetyl and Pentanedione production : < 30 ppb
- Sulfite production : null
- Flocculation : low
- Sédimentation : low

#### 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.

#### PACKAGING & STORAGE

- - 100 g bags. Boxes of 2 kg (4x500 g).
- - Packed in protective gas. Store in the original sealed packaging in a cool, dry place (ideally between 4 and 10 °C). Re-seal any opened package immediately and hermetically. Store at 4 °C and use within 7 days of opening. Observe the expiry date on the package.

*PF/07-01-2022. For use in breweries. For the preparation of products for direct human consumption. Information given for information purposes only and according to our current state of knowledge, without any commitment or guarantee. Produced in accordance with the purity specifications recommended for enzymes used in food processing by the Joint FAO/WHO Expert Committee on Food Additives (JECFA) and the FCC. The conditions of use of the product are subject to compliance with local legislation and standards.*

# Brewline®