



BELGIAN ABBEY SPEC SHEET



TECHNICAL DESCRIPTION

Belgian Abbey is a dry active top fermenting yeast strain especially selected for fermentation of a wide spectrum of Belgian style ales such as Abbey styles (i.e. Enkel, Dubbel, Tripel & Quadrupel), Belgian Pale-, Dark Strong Ale, Belgian Blonde- and Pale Ale. This strain confers a complex yet very clean and delicate fruity and phenolic flavor character with reminiscences of dried fruits such as figs, raisins, plums and dates in harmony with the maltiness and alcohol content of the designed beer.

COMPOSITION AND TECHNICAL CHARACTERISTICS

Yeast (*Saccharomyces cerevisiae*).

Microbiological and physical parameters

Viable Yeasts	> 5 x 10 ⁹	cfu/g
Other Yeasts	< 10 ³	cfu/g
Moulds	< 10	cfu/ml*
Acetic Bacteria	< 10 ²	cfu/ml*
Lactic Bacteria	< 10	cfu/ml*
Coliforms	< 1	cfu/ml*
E.coli	< 10	cfu/g
Staphylococcus aureus	< 10	cfu/g
Salmonella spp*	Absence / 25g	cfu/g

*with inoculation of 100g/hL of yeast

Brewing parameters

Fermentation temperature range: 61-75°F

Apparent attenuation: 75-85%

Flocculation & sedimentation ability: Medium

Alcohol tolerance: 12% ABV

H₂S production: Low

STA1: Negative

DOSAGE

40-80 g/hL of cold wort at 61-75°F.

INSTRUCTIONS FOR USE

Direct:

Pitch the yeast directly in the fermenter at the primary fermentation temperature of your preference as per your beer recipe.

Rehydration:

Add the yeast at the ratio 1:10 in sterile water or wort at a temperature between 53 and 82°F. Stir gently for 15-20 minutes and pitch the yeast directly in the fermenter.

STORAGE AND PACKAGING

Store in the original sealed packaging, away from light, in a dry and odorless place. Store preferably at a temperature <68°F. Do not freeze. Best before the date on the packaging. Use immediately after opening.