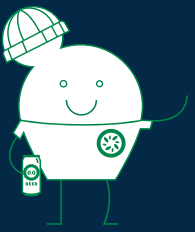
Non-alcoholic (<0.5% ABV) beer made possible with SmartBev® NEER®

A true brewing solution for creating authentic beer without the alcohol

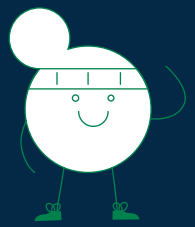
CHR. HANSEN

Improving food & health

Select the NEER® strain that fits your beer



NEER® Punch
the fruit forward



NEER®
the balance between

NEER® Poly
the neutral & versatile

Chr. Hansen A/S
www.chr-hansen.com

SmartBev® NEER® a maltose-negative yeast technology for full beer experience without the alcohol enabling you to create your unique NAB/LAB

Alcohol-free beers are becoming compelling enough to crave

Demand for alcohol-free and low-alcohol options continues to gather momentum as consumers seek to moderate their alcohol intake[1]

Non-alcoholic beer creates more occasions to drink beer—either as an alternative to alcoholic counterparts or to soda—at social events, during the day, or even during sports and recreation

SmartBev® NEER® is a maltose-negative yeast technology that enables brewers to create the full beer experience

- An authentic brewing solution in the brewery, with a fast route to market
- Non-alc. fermentation solution that removes wort flavors, optimizes beer flavor and yields a well-integrated body and mouthfeel
- SmartBev® NEER® range comes in a frozen yeast format for direct pitching—no propagation needed

How to brew a <0.5% ABV beer with SmartBev® NEER®

PLATO	Aim for 4-8 Plato wort, with max. 10g/L monosaccharides.
DOSAGE	Apply dosage according to the recommendations on the pouch.
PH	SmartBev® NEER® decreases pH only by 0.1-0.4 on average - pH adjustments are required.
OXYGENATION	Oxygenate as you would with your regular beer.
FERMENTATION	16-22°C / 59-71°F (18°C / 65°F is optimal).
MIXING OF FERMENTATION	SmartBev™ NEER® is not a vigorous fermenter. Content of tank should be mixed throughout the fermentation.
FERMENTATION TIME	Until monosaccharides are completely consumed, or 0.4 % ethanol is reached (Approximately 3-5 days)
COOLING	Cool fermentation tank as usual and remember that the freezing point is close to 0°C
MATURATION	Short maturation for colloidal stability. Diacetyl production is neglectable.
CENTRIFUGATION	Recommended as yeast does not flocculate. Alternatively, filtration is an option.
PASTEURIZATION	As the beer contains residual sugar (maltose), we strongly recommend pasteurizing the beer after filling.

1 "A year of innovation in beer and cider, 2023", Mintel 2023