

Discover

NEW

Premium Yeast Solutions

specifically developed for craft brewers

APINNACLE™



BEER STYLES - ACTIVE DRY BREWING YEASTS

pinnaclebrewingingredients.com

Low Alcohol

Designed for **reduction of warty aldehydes**. Produces **clean beer**, without **phenolic notes** and **low alcohol levels** of about 0.5 per 5°P starting gravity.



Scan here to learn more

Heritage American Ale

The classic Californian ale for **clean ale styles** where hops and malts shine.



Scan here to learn more

Heritage Pilsner

A classic lager yeast from **Weihenstephan 34/70** family, suited for a **wide variety of lager beer styles**.



Scan here to learn more

Heritage English Ale

Characterised by **mild fruity esters**, this **ESB strain** brings complexity of aroma and is ideally suited for **English styles**.



Scan here to learn more

Crisp Sour

A lactic acid producing strain that creates **mild sourness, subtle complexity** and a **slight tropical touch** in sour beer styles.



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Bottle Conditioning

NEW

Can be used for a range of beers where **bottle conditioning** is desired. The **non-phenolic and maltotriose-negative features** of this strain keep it versatile in any base with a starting **ABV of 10% or lower**.



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Heritage Cologne Ale

NEW

This strain is highly versatile, offering a **clean, crisp profile** reminiscent of a lager, with **subtle fruity notes**. Fermentation temperature is a key lever to controlling ester production allowing for a wide range of styles from a refreshing Kölsch to hop-forward IPAs and full-bodied stout.



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Juicy IPA

NEW

With its haze-promoting activity in dry-hopped beer styles, it is a go-to strain for hazy and juicy IPAs. Due to its British heritage, it is also well suited for **malt-forward styles** providing **medium attenuation** and **moderate ester production**.



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Hefeweizen

NEW

This classic vigorous top-cropping strain for traditional German-style wheat beers, imparts **distinctive banana and pear aromas** complemented by a well-balanced clove note. For driving even more banana and pear aromas, use lower pitch rates and slightly increased fermentation temperatures.



Scan here to learn more

Belgian Ale

NEW

This Belgian strain that is **perfect for fermenting a variety of Belgian and Trappist beers**. With its fruity and spicy flavors it is also highly suitable to brew hop-pronounced Belgian-style beers.

Coming Soon!

