



ACTIVE DRY BREWING YEAST

Low Alcohol

product information

for **Craft Brewers**
from craft beer lovers

Ingredients: Yeast, emulsifier (E491).

Typical analysis at packaging:

% dry weight	> 93%
Viable Yeast Count (cfu/g)	> 6.0E+09
Non Saccharomyces yeasts	< 1 cfu per 10 ⁶ yeast cells
Total Bacteria	< 1 cfu per 10 ⁶ yeast cells

Packaging: 500g vacuum packs, 10kg vacuum packs & 11.5g sachets.

Shelf life: Three years from production date.

Storage conditions: Product should be stored under dry conditions at 4-10°C (39-50°F). The vacuum package is hard until the seal is broken. Opened packs should be resealed if not completely used, and stored at 4°C (39°F) and used within five days.

Pitching rate: The pitching rate varies with original gravity of the wort as well as brewing conditions. We advise to inoculate a minimum of 0.5 million viable cells per mL per °Plato. Pitching at 50g/hL will achieve a minimum of 3.6 million viable cells per mL.

The yeast can be direct pitched successfully but if you prefer to rehydrate, follow these steps:

1. Prepare the rehydration medium: 10 times the weight of yeast (5 litres for a 500g package), using either sterile wort (<5° Plato) or sterile water at 28-35°C (82-95°F), optimum 30°C (86°F). Do not use demineralised water.
2. Open the 500g package with sterile scissors. Sprinkle on surface gently to avoid clumping.
3. Gently stir then leave for 15-20 minutes. A slow rehydration allows yeast membranes to reform.
4. Never subject the yeast to temperature shock: adjust the temperature of the rehydrated yeast to within 5°C (9°F) of the wort to be inoculated by adding wort.
5. Gently stir and leave for 5-10 minutes.
6. Stir well and pour into the wort to start fermentation. Use the rehydrated yeast within 30 minutes of rehydration.

Important:

1. Pasteurisation is required to ensure product stability.
2. Final beer pH below 4.5, ideally below 4.2, is required to improve product stability.
3. Re-pitching or propagation is not recommended for this product.



Scan here
for more information

Pinnacle™ high quality Active Dry Brewing Yeast

is comparable in its performance to liquid yeast. Furthermore, it is a practical, consistent and cost-effective option.



Attenuation [ADF]:
10-20%



Fermentation temperature:
18-22°C (64-72°F)



Flocculation:
Medium



Alcohol production:
+/- 0.1 ABV per °P



Pitching rate:
50 g/hL



Fermentation rate:
Very fast



POF character:
Negative



Diacetyl reduction:
Fast



Aromatic contribution / beer styles:

Pinnacle™ Low Alcohol is a maltose-negative yeast, specifically selected to produce a clean low alcohol beer with very low levels of warty and grainy notes. The clean aroma and absence of phenolic off-flavours make it suitable for wide variety of beer styles.

Beer styles:

IPA, NEIPA, Lager, Pale Ale, Stout

