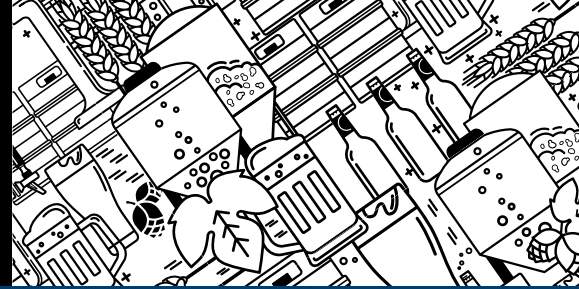


PINNACLE™



ACTIVE DRY BREWING YEAST

Low Alcohol

product information

Patent Pending

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: 500 g vacuum packs, 10 kg vacuum packs & 11.5 g 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 50-g/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 the standard method as described for our other dried yeast products.

Safety Measures:

- To prevent the growth of pathogenic bacteria, the wort must be acidified at the start of fermentation. (Industry best practices final product pH ≤ 4.2.)
- Adequate pasteurization in function of recipe and process is required to ensure microbial safety and stability of the final packaged product. (Industry best practices ≥ 50 PU on filtered beer and ≥ 80-100 PU for hazy or dry hopped beer.)
- Process monitoring and microbiological testing of the final product samples taken throughout the packaging run will ensure the effectivity of the pasteurization process.
- Repitching or propagation is highly discouraged due to elevated contamination risks of low-alcohol and no-alcohol products.
- Additional safety measures may apply to specific processes or product types. Please consult your local regulatory authorities.

Important:

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



Scan here
for more information

for **Craft Brewers**
from craft beer lovers

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 (64-77°F)



Flocculation:

Medium



Alcohol production:

+/- 0.1 ABV per °P



Aromatic contribution:

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



Pitching rate:

50 g/hL



Fermentation rate:

Very fast



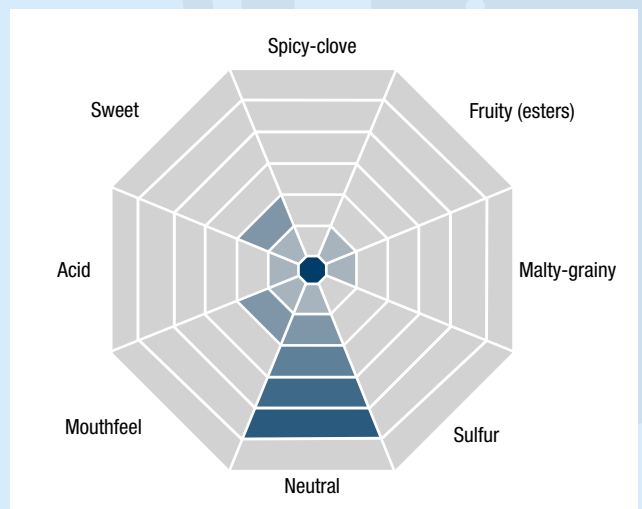
POF character:

Negative



Diacetyl reduction:

Fast



The information presented is based on our research and commercial testing and provides a general assessment of product performance. Nothing contained herein is representative of a warranty or guarantee for which the manufacturer can be held legally responsible. This specification and any other written instructions provided by AB Biotek, a business division of Mauri Products Limited, set the parameters for use of Pinnacle Low Alcohol Yeast. The use of the Pinnacle Low Alcohol Yeast for any purpose other than what is set out within this specification and any other written instructions by AB Biotek is entirely at your own risk and without any liability to AB Biotek. Any performance level for Pinnacle Low Alcohol Yeast indicated by AB Biotek is subject to you complying at all times with the specification and any other written instruction issued by AB Biotek.

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