

Discover **NEW** Premium Yeast Solutions

**APINNACLE™**

specifically developed  
for craft brewers



BEER STYLES - ACTIVE DRY BREWING YEASTS



**Low Alcohol**

NEW PRODUCT  
COMING SOON...

[pinnaclebrewingingredients.com](http://pinnaclebrewingingredients.com)

### Heritage English Ale

More **fruity** & very clear beer styles.  
**Ultra fast** fermentation.  
Fast sedimentation.

For use in:

- (New England) IPA
- Pale Ale
- Bitter
- Mild
- Barley Wine
- DIPA

### Heritage American Ale

**Neutral**, well attenuated, crisp,  
clear to slight hazy beer styles.

For use in:

- (New England) IPA
- Pale Ale
- Amber Ale
- Brown Ale
- Stout
- Porter
- Barley Wine

### Heritage Pilsner

Crisp and clean lager styles.  
**Low esters.**

For use in:

- Pilsner
- Bock
- Maibock
- European Lager
- Doppelbock
- Vienna Lager
- Marzen
- Rauchbier

### Crisp Sour

Crisp and **clean sour**  
beer styles, with a **slight tropical**  
note.

For use in:

- Sour IPA
- Berliner Weiss
- Gose
- Fruit Sour
- Belgian Sour



# BEER STYLES - ACTIVE DRY BREWING YEASTS

**Key:**

Highly suitable

Suitable

Flocculation:  
 L = Low                      MH = Medium High  
 ML = Medium Low        H = High  
 M = Medium                VH = Very High

		Apparent Attenuation [ADF]	Alcohol tolerance	Flocculation	Pitch rate [g/h]	Fermentation temperature	Pale Ale	IPA	Hazy IPA/NEIPA	Brown Ale	English Bitter	English Mild	Stout/Porter	Imperial Stout	Barley wine	German Kolsch/Altbier	Cream Ale/American Wheat beer	Amber Ale/Biere de Garde	Belgian Ale	Pale Lager/Pilsner	Belgian Wit	Saison	Pilsner	Marzen/Vienna	Dunkel/Schwarzbier	Kellerbier/Zwickl	Bock/Doppelbock/Festbier	Helles	Rauchbier	Gose	Sour IPA	Fruit Sour	Lambic	Berliner Weiss	Non Alcoholic beer	Bottle conditioned beer	
<b>Heritage American Ale</b>	The classic Californian ale for clean ale styles where hops and malts shine.	76-82%	9-11%	M	50-100	18-25°C	●	●	●	●	●	●	●	●	●	●	●																				
<b>Heritage English Ale</b>	Characterised by mild fruity esters, this ESB strain brings complexity of aroma and is ideally suited for English styles.	72-78%	9-11%	VH	50-100	18-25°C	●	●	●	●	●	●	●	●	●	●																					
<b>Heritage Pilsner</b>	A classic lager yeast from the Weihenstephan 34/70 family, suited for a wide variety of lager beer styles.	74-82%	9-11%	H	100-200	12-15°C																●	●	●	●	●	●	●									
<b>Crisp Sour</b>	A lactic acid producing strain that creates mild sourness, subtle complexity and a slight tropical touch in sour beer styles.	70-82%	6-8%	ML	50-200	18-30°C																							●	●	●	●	●				
<b>Low Alcohol</b>	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.	10-20%	NA	ML	40-60	18-25°C																												●			

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.