



ACTIVE DRY BREWING YEAST

Bottle Conditioning

product information

Pinnacle™ Bottle Conditioning has been expertly selected as the premier choice for bottle and cask-conditioned beers. As one of the few non-phenolic, low-DMS strains available, it enhances the overall quality of bottle conditioning by delivering a clean, neutral flavor profile suited to a wide range of beer styles. This strain offers fast, consistent fermentation performance and does not consume maltotriose, making it easier to achieve reliable ABV and CO₂ targets with confidence.

Choose Pinnacle™ Bottle Conditioning for your refermentation needs and give your beers the quality and consistency they deserve.

Ingredients: Yeast (*Saccharomyces cerevisiae*), emulsifier (E491).

Typical analysis at packaging:

% dry weight	> 93%
Viable Yeast Count (cfu/g)	> 6.0E+09
<i>Non Saccharomyces spp.</i>	<1 cfu in 10 ⁶ cells
Total Bacteria	<1 cfu in 10 ⁶ cells

Packaging: 500 g vacuum packs.

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) used within five days.

Pitching rate: The Pitching rate recommendations for Bottle Conditioning are much lower than standard ale or lager pitching rates. Our recommended target is 3 million/ml, with more difficult cases requiring up to 7 million/ml.

Follow these rehydration steps for best results when bottle conditioning:

1. Prepare the rehydration medium:
10 times the weight of yeast (5 litres for a 500 g 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 500 g 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. Mix well and dose into fermented beer along with the appropriate amount of dextrose required for the desired carbonation level.

for **Craft Brewers**
from craft beer lovers



Alcohol tolerance:

Recommended for conditioning beers with ≤10% starting ABV



Pitching rate:

10-30 g/hL



Fermentation rate:

Medium



Fermentation temperature:

18-30°C (64-88°F)



Attenuation:

70-76%



Flocculation:

Good



Beer styles

Pinnacle™ Bottle Conditioning can be used in a range of styles 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.



Flavour and aroma

With its clean and neutral profile, Pinnacle™ Bottle Conditioning preserves the true character of your beer during refermentation.

