



ACTIVE DRY BREWING YEAST

Hefeweizen

product 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.

Ingredients: Yeast, 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: 500g vacuum packs & 10 kg vacuum packs.

Shelf life: Three years from production date.

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

Pitching rate: The pitching rate varies with original gravity of the wort as well as brewing conditions. Our recommended pitch rate is between 50-100 g/hL, which will achieve a minimum 3-6 million viable cells/ml. Lower pitch rates can be used in certain certain styles and product types.

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.

for **Craft Brewers**
from craft beer lovers



Attenuation:
76-82%



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



Flocculation:
Low



Alcohol tolerance:
10% ABV



Flavour and aroma

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



Beer styles

Hefeweizen, Dunkelweizen, Weizenbock, American Wheat, Belgian-style Wit



Pitching rate:
50-100 g/hL



Fermentation rate:
Medium



Foam Stability:
Excellent



POF Character:
Positive



Diacetyl reduction:
Fast

Spider Plot: Banana aroma intensified by lower pitching rates

