PINNACLE™



ACTIVE DRY BREWING YEAST

Belgian Ale

product information

for **Craft Brewers**
from craft beer lovers

Pinnacle™ Belgian Ale is a versatile yeast strain that delivers expressive fermentation character, with distinctive notes of pineapple, stone fruit, and clove. Robust and reliable, it supports layered flavour development while producing a dry, elegant finish. These qualities make Pinnacle™ Belgian Ale an ideal choice for distinctive, yeast-driven beer styles.

Ingredients: Yeast, emulsifier (E491).

Typical analysis at packaging:

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

Packaging: 500g and 10kg 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) 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 50-100g/hL will achieve a minimum of 3 – 6 million viable cells per mL.

For best results, follow these rehydration 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.

Scan here
for the Pitching Rate Calculator

Attenuation:
76-82%

Fermentation temperature:
18-25°C (64-77°F)

Flocculation:
Medium

Alcohol tolerance:
11% ABV

Pitching rate:
50-100 g/hL

Fermentation rate:
Medium

Haze Stability with Dry Hop:
Good

Foam stability:
Excellent

POF character:
Positive

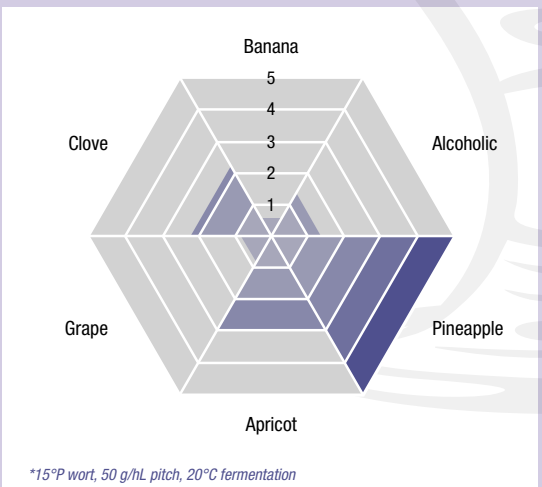
Non-Diastatic Yeast:
STA1 negative

Beer styles

This strain is a strong choice for brewers looking to create beers with depth, complexity and recognisable Belgian character, while maintaining process control and drinkability across a wide range of applications. Recommended beer styles are Belgian Blonde Ale, Belgian (Dark) Dubbel, Belgian (Amber) Tripel, Belgian Strong Golden Ale / Quadrupel, Saison / Bière de Garde, Specialty Belgian-style ales.

Flavour and aroma

Pinnacle™ Belgian Ale is a versatile yeast, offering an expressive fermentation character. The fermentation temperature is a key lever to controlling richness of fruity and spicy aromatic complexity. It is a very robust strain that supports layered flavor development and a dry, elegant finish. These qualities make Pinnacle™ Belgian Ale an ideal choice for distinctive, yeast-led beer styles.



*15°P wort, 50 g/hL pitch, 20°C fermentation

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.
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