PINNACLE™



ACTIVE DRY BREWING YEAST

Juicy IPA
product 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.

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 vacuum packs, 10 kg vacuum pack & 11.5g 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 50-100 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 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.

Scan here
for more information

Attenuation:
76-82%

Fermentation temperature:
18-22°C (65-72°F)

Flocculation:
High

Alcohol tolerance:
11% ABV

Pitching rate:
50-100 g/hL

Fermentation rate:
Fast

Haze Stability with Dry Hop:
Excellent

Foam Stability:
Excellent

POF Character:
Negative

Diacetyl reduction:
Fast

Flavour and aroma

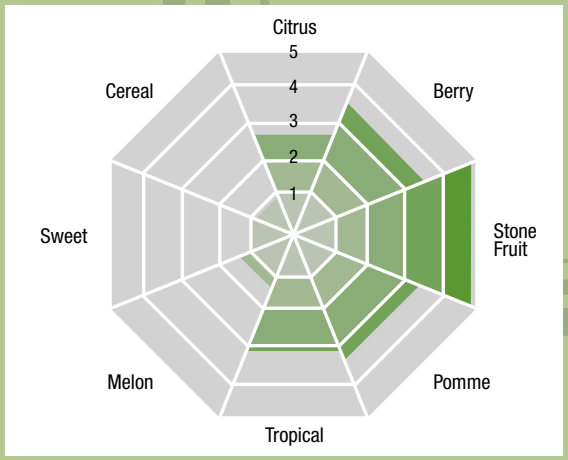
Pinnacle™ Juicy IPA is undeniably a gold standard for IPAs and traditional English Ales. Notorious for its haze-promoting activity in dry-hopped beer styles, it is a go-to strain for hazy and juicy IPAs. With its British heritage, this yeast is also well suited for malt-forward styles providing medium attenuation and moderate ester production. With its exceptional versatility, Pinnacle™ Juicy IPA is a great house strain for brewers looking to create standout beers across a variety of styles.

Beer styles

Juicy/Hazy IPA, Pale Ale, English Mild, Brown Ale, Oatmeal Stout, Sweet Stout, Fruited Sour

Important

To achieve optimal haze in hazy IPA styles, we recommend to dry hop during the late stages of fermentation.
Early dry hop additions (within the first 48 hours) do not promote haze formation and may even reduce haze that develops with late dry hopping.



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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