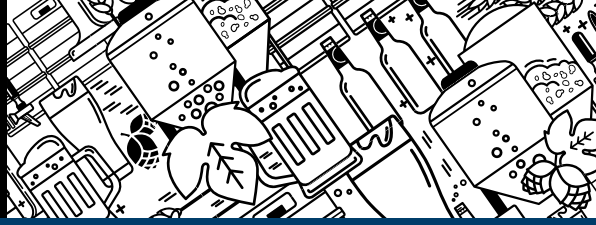
PINNACLE™



ACTIVE DRY BREWING YEAST

Low Alcohol

product information

for **Craft Brewers**
from craft beer lovers

Ingredients: Yeast, emulsifier (E491).

Typical analysis at packaging:

% dry weight	> 93%
Viable Yeast Count (cfu/g)	> 6.0E+09
Non-*Saccharomyces* yeasts	< 1 cfu per 10^6 yeast cells
Total Bacteria	< 1 cfu per 10^6 yeast cells

Packaging: 1.1lb vacuum packs, 22lb 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. We advise you to inoculate a minimum of 0.5 million viable cells per mL per °Plato. Pitching at 50-g/hL will achieve a minimum of 3.6 million viable cells per mL.

The yeast can be pitched directly but if you prefer to rehydrate, follow these steps:

1. Prepare the rehydration medium:
   10 times the weight of yeast (5 litres for a 1.1lb package), using either sterile wort (<5° Plato) or sterile water at 82-95°F (28-35°C), optimum 86°F (30°C). Do not use demineralised water.
2. Open the 1.1lb 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 9°F (5°C) 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.

Important:

1. Pasteurization is required to ensure product stability.
2. Final beer pH below 4.5, ideally below 4.2, is required to improve product stability.
3. Re-pitching or propagation is not recommended for this product.

Scan here
for more 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.

Attenuation (ADF):
10-20%

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

Flocculation:
Medium

Alcohol production:
+/- 0.1 ABV per °P

Pitching rate:
50g/hL

Fermentation rate:
Very fast

POF character:
Negative

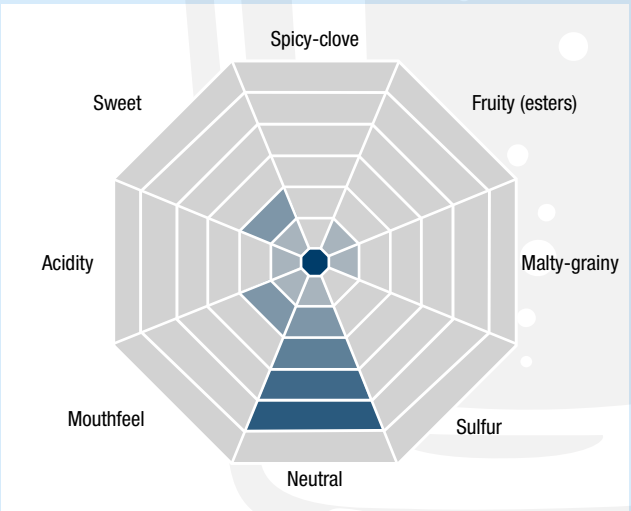
Diacetyl reduction:
Fast

Aromatic contribution / beer styles:

Pinnacle™ Low Alcohol is a maltose-negative yeast, specifically selected to produce a clean low alcohol beer with very low levels of worty and grainy notes. The clean aroma and absence of phenolic off-flavors make it suitable for a wide variety of beer styles.

Beer styles:

IPA, NEIPA, Lager, Pale Ale, Stout



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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