

Discover **NEW** Premium Yeast Solutions

specifically developed for craft brewers



BEER STYLES - ACTIVE DRY BREWING YEASTS

[pinnaclebrewingingredients.com](http://pinnaclebrewingingredients.com)

## Low Alcohol

Designed for **reduction of warty aldehydes**. Produces **clean beer**, without **phenolic notes** and **low alcohol levels** of about 0.5 per 5°P starting gravity.



Scan here to learn more

## Heritage American Ale

The classic Californian ale for **clean ale styles** where hops and malts shine.



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## Heritage Pilsner

A classic lager yeast from **Weihenstephan 34/70** family, suited for a **wide variety of lager beer styles**.



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## Heritage English Ale

Characterised by **mild fruity esters**, this **ESB strain** brings complexity of aroma and is ideally suited for **English styles**.



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## Crisp Sour

A lactic acid producing strain that creates **mild sourness, subtle complexity** and a **slight tropical touch** in sour beer styles.



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## Bottle Conditioning

**NEW**

Can be used for a range of beers 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**.



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## Heritage Cologne Ale

**NEW**

This strain is highly versatile, offering a **clean, crisp profile** reminiscent of a lager, with **subtle fruity notes**. Fermentation temperature is a key lever to controlling ester production allowing for a wide range of styles from a refreshing Kölsch to hop-forward IPAs and full-bodied stout.



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## Juicy IPA

**NEW**

With its haze-promoting activity in dry-hopped beer styles, it is a go-to strain for hazy and juicy IPAs. Due to its British heritage, it is also well suited for **malt-forward styles** providing **medium attenuation** and **moderate ester production**.



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## Hefeweizen

**NEW**

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

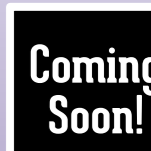


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## Belgian Ale

**NEW**

This Belgian strain that is **perfect for fermenting a variety of Belgian and Trappist beers**. With its fruity and spicy flavors it is also highly suitable to brew hop-pronounced Belgian-style beers.



Coming Soon!

