



## ACTIVE DRY BREWING YEAST

# Bottle Conditioning

product information

for **Craft Brewers**  
from craft beer lovers

Pinnacle™ Bottle Conditioning has been expertly selected as the premier choice for bottle and cask-conditioned beers. As one of the few non-phenolic, low-DMS strains available, it enhances the overall quality of bottle conditioning by delivering a clean, neutral flavor profile suited to a wide range of beer styles. This strain offers fast, consistent fermentation performance and does not consume maltotriose, making it easier to achieve reliable ABV and CO<sub>2</sub> targets with confidence.

**Choose Pinnacle™ Bottle Conditioning for your refermentation needs and give your beers the quality and consistency they deserve.**

**Ingredients:** Yeast (*Saccharomyces cerevisiae*), 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 <sup>6</sup> cells
Total Bacteria	<1 cfu in 10 <sup>6</sup> cells

**Packaging:** 500 g 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) used within five days.

**Pitching rate:** The Pitching rate recommendations for Bottle Conditioning are much lower than standard ale or lager pitching rates. Our recommended target is 3 million/ml, with more difficult cases requiring up to 7 million/ml.

### Follow these rehydration steps for best results when bottle conditioning:

1. Prepare the rehydration medium:  
10 times the weight of yeast (5 litres for a 500 g 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 500 g 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. Mix well and dose into fermented beer along with the appropriate amount of dextrose required for the desired carbonation level.



### Alcohol tolerance:

Recommended for conditioning beers with ≤10% starting ABV



### Pitching rate:

10-30 g/hL



### Fermentation rate:

Medium



### Fermentation temperature:

18-30°C (64-88°F)



### Attenuation:

70-82%



### Flocculation:

Good



### Beer styles

Pinnacle™ Bottle Conditioning can be used in a range of styles 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.



### Flavour and aroma

With its clean and neutral profile, Pinnacle™ Bottle Conditioning preserves the true character of your beer during refermentation.

