



ACTIVE DRY BREWING YEAST

Bottle Conditioning

product information

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 CO₂ 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</i> spp.	<1 cfu in 10 ⁶ cells
Total Bacteria	<1 cfu in 10 ⁶ 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.

for Craft Brewers from craft beer lovers



Alcohol tolerance:

Recommended for conditioning beers with ≤10% starting ABV



Pitching rate:

10-30 g/L



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.

