



ACTIVE DRY BREWING YEAST

Crisp Sour

product information

Pinnacle Crisp Sour is a unique *Lachancea thermotolerans* species isolated from nature and selected for its ability to produce lactic acid and its excellent performance in beer production.

Pinnacle Crisp Sour produces acids and alcohol during fermentation, without the need for a pre-fermentation acidification step (like kettle souring) or cofermentation.

Product contains material patented by US11008539.
Patent valid in US.

Ingredients: Yeast (*Lachancea thermotolerans*), emulsifier (E491).

Typical analysis at packaging:

% dry weight	> 93%
Viable Yeast Count (cfu/g)	> 6.0E+09
<i>Non Saccharomyces spp.</i>	This strain will grow on Wild Yeast Media* (e.g. lysine)
Total Bacteria	< 1 cfu per 10 ⁶ yeast cells

Packaging: 500g vacuum packs, 10kg vacuum packs & 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) 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 50-100 g/hl for a regular wort and 100-200 g/hL for a high gravity wort above 14°P.

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.

*Wild Yeast Media: this strain is known to grow on some wild yeast media including LCSM

for **Craft Brewers**
from craft beer lovers



Attenuation:
70-82%



Pitching rate:
50-200 g/hL



Fermentation temperature:
18-30°C (64-88°F)



Fermentation rate:
Medium



Flocculation:
Medium



Alcohol tolerance:
Up to 6-8% abv
(increase pitching rate for higher tolerance)



Beer styles

Pinnacle Crisp Sour is a great choice to produce traditional and modern sour beer styles, like Sour IPA, Berliner Weisse, Gose, Lambic/Geuze-style and Fruit Sour.



Flavour and aroma

Pinnacle Crisp Sour is selected for its unique ability to produce lactic acid, resulting in a smooth and refreshing acidity with a subtle to moderate intensity, depending on the brewing conditions. This strain brings on a lovely aroma of tropical fruit, citrus. A subtle hint of traditional Belgian sour beer aromas is possible in recipes with low flavour complexity.

