



## ACTIVE DRY BREWING YEAST

# Heritage American Ale

## product 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.

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

### Typical analysis at packaging:

% dry weight	> 93%
Viable Yeast Count (cfu/g)	> 6.0E+09
Non <i>Saccharomyces</i> spp.	< 1 cfu per 10 <sup>6</sup> yeast cells
Total Bacteria	< 1 cfu per 10 <sup>6</sup> yeast cells

**Packaging:** 500 g vacuum packs, 10 kg vacuum packs & 11.5 g sachets.

**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 to inoculate a minimum of 0.5 million viable cells per mL per °Plato. Pitching at 60-120 g/bbl will achieve a minimum of 3.6-6 million viable cells per mL.

### 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 (1.3 gallon for a 500 g 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 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. Never subject the yeast to temperature shock: adjust the temperature of the rehydrated yeast to within 41°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.

for **Craft Brewers**  
from craft beer lovers

 **Attenuation [ADF]\*:**  
76-82%

 **Fermentation temperature:**  
64-77°F (18-25°C)


 **Flocculation:**  
Medium

 **Alcohol tolerance:**  
9-11% abv

 **Pitching rate:**  
60-120 g/bbl

 **Fermentation rate\*:**  
Fast

 **Foam stability:**  
Excellent

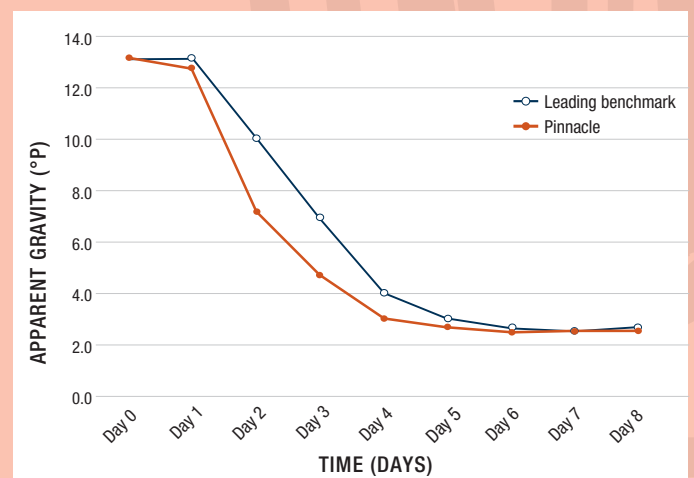
 **POF character:**  
Negative

 **Diacetyl reduction:**  
Fast

### Aromatic contribution / beer styles:

Pinnacle Heritage American Ale produces clean and crisp, well-balanced beers with low diacetyl and slight floral hints that allows grain and hop flavours to punch through. Pinnacle Heritage American Ale is a great versatile strain suitable for any recipe that requires a clean fermentation: Pale, Amber, Brown and Summer Ales; Bitter; crisp refreshing American IPA and Session IPA; Porter and Stout; as well as big brews such as Imperial Stout, Imperial IPA or Barley Wine.

\* Pinnacle Heritage American Ale yeast, delivers a fast fermentation kinetics with a firm foam head and good ability to remain in suspension during fermentation process.



Comparison of Pinnacle Heritage American Ale vs a leading benchmark in a 13°P wort fermented at 68°F (20°C)