

ACTIVE DRY BREWING YEAST

Heritage American Ale

product information

for **Craft Brewers**
from craft beer lovers

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 ⁶ yeast cells
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) 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 50–100 g/hL 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 (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.

Attenuation*:
76-82%

Fermentation temperature:
16-21°C (60-70°F)

Flocculation:
High. This strain leaves your beer clear.

Alcohol tolerance:
9 - 11% abv

Pitching rate:
50–100 g/hL

Fermentation rate*:
Very fast

Foam stability:
Excellent

POF character:
Negative

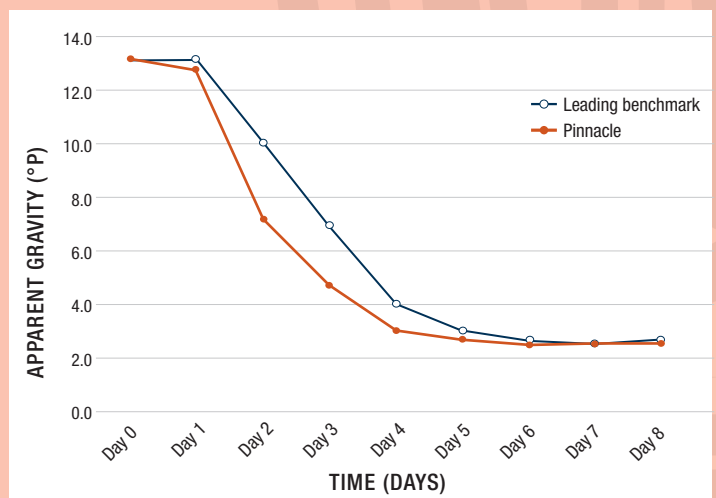
Diacetyl reduction:
Fast



Aromatic contribution / beer styles:

Pinnacle Heritage American Ale produces well-balanced beers with low diacetyl and a clean banana-like nose with some 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 20°C (68°F)