



ACTIVE DRY BREWING YEAST

Heritage Cologne 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
<i>Non Saccharomyces spp.</i>	<1 cfu in 10 ⁶ cells
Total Bacteria	<1 cfu in 10 ⁶ cells

Packaging: 500g vacuum packs, 10 kg vacuum pack & 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 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:
16-22°C (60-72°F)

Flocculation:
Medium

Alcohol tolerance:
10% ABV

Pitching rate:
50-100 g/hL

Fermentation rate:
Medium

Haze Stability with Dry Hop:
Moderate

Foam Stability:
Excellent

POF Character:
Negative

Diacetyl reduction:
Medium



Flavour and aroma

Pinnacle™ Cologne Ale is highly versatile, offering a clean, crisp profile reminiscent of a lager, with subtle fruity notes. Fermentation temperature is a key lever to controlling ester production allowing for a range of styles from a refreshing Kölsch to hop-forward IPAs and full-bodied stout. These qualities make it an ideal choice for a house yeast.



Beer styles

Kolsch, California Common, American Wheat, Blonde Ale, Pale Ale, IPA, Hazy IPA, Fruited Beers

Spider Plot: Temperature influences on ester production

