



ACTIVE DRY BREWING YEAST

Heritage English 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: 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.

 **Attenuation [ADF]*:**
72-78%

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

 **Flocculation:**
Very high

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



Aromatic contribution / beer styles:


Pinnacle Heritage English Ale produces full bodied, slight fruity and estery beers with a clean and slight sweet finish allowing malt and hop character to shine, especially at 64°F (18°C). Pinnacle Heritage English Ale is popular for its versatility among well-balanced English styles: Bitter, Mild, ESB, Brown Ale, medium bodied IPA, English Barley Wine and DIPA. It sediments heavily and makes very bright products thus is adapted to cask conditioning.

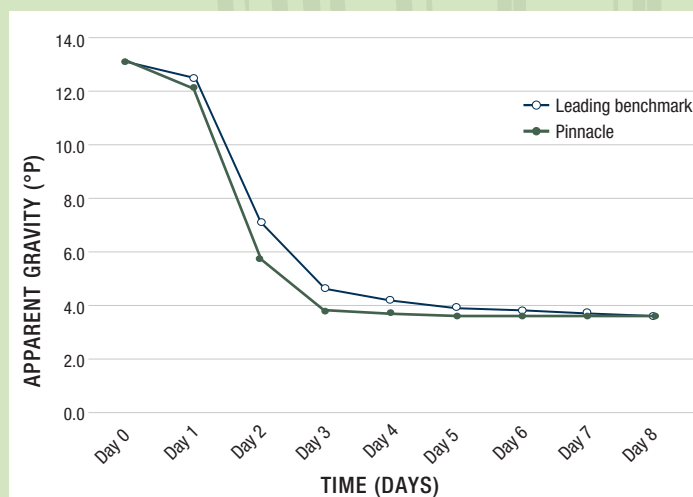
* Fermentation time and degree of attenuation depend on inoculation rate, yeast handling, fermentation temperature and initial composition of the wort.

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

 **Fermentation rate*:**
Very fast

 **Foam stability:**
Good

 **POF character:**
Negative



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