



## ACTIVE DRY BREWING YEAST

# Heritage Pilsner

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 <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 1 million viable cells per mL per °Plato. Pitching at 120-240 g/bbl will achieve a minimum of 6-12 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 gallons for a 500 g package), using either sterile wort (<5° Plato) or sterile water at 73-86°F (23-30°C), optimum 77°F (25°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]\*:**  
76-82%

 **Fermentation temperature:**  
53-59°F (12-15°C)

 **Flocculation:**  
High. This strain is highly flocculent and results in bright beers.

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

 **Aromatic contribution / beer styles:**  
Pinnacle Heritage Pilsner is yeast that produces dry, clean and refreshingly crisp lagers and pilsners. The resulting beers have a pure flavour profile with a fine, complex, subtle, fruity aroma and mild palate – yielding a beer with a very clean and crisp aroma, true to a lager / pilsner style. This versatile bottom-fermenting strain is suitable for all types of European Lagers and ideal for German and Bohemian Pilsner, American Pilsner, Maibock, Doppelbock, Oktoberfest, and Marzen.

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

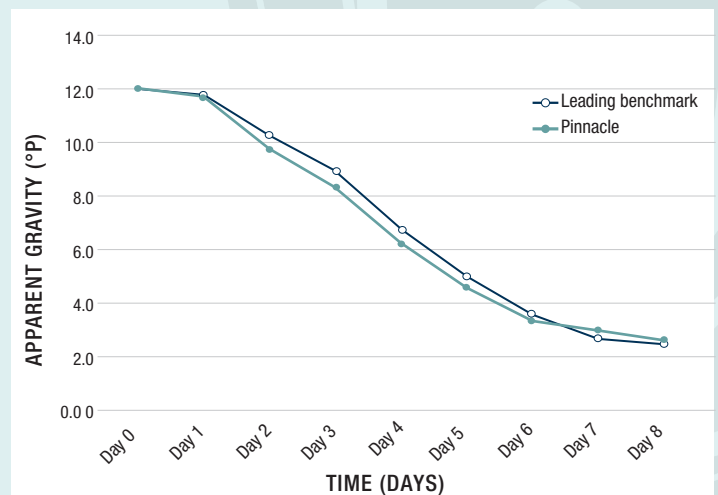
 **Pitching rate:**  
120-240 g/bbl

 **Fermentation rate\*:**  
Very fast

 **Foam stability:**  
Good

 **POF character:**  
Negative

 **Diacetyl reduction:**  
Fast



Comparison of Pinnacle Heritage Pilsner vs a leading benchmark in a 12°P wort fermented at 54°F (12°C)