

ACTIVE DRY BREWING YEAST

Hefeweizen

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 in 10 ⁶ cells
Total Bacteria	<1 cfu in 10 ⁶ cells

Packaging: 500g vacuum packs & 10 kg vacuum packs.

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. Our recommended pitch rate is between 50-100 g/hL, which will achieve a minimum 3-6 million viable cells/ml. Lower pitch rates can be used in certain certain styles and product types.

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.

for **Craft Brewers**
from craft beer lovers

 **Attenuation:**

76-82%

 **Pitching rate:**

50-100 g/hL

 **Fermentation temperature:**

18-22°C (64-72°F)

 **Fermentation rate:**

Medium

 **Flocculation:**

Low

 **Foam Stability:**

Excellent

 **Alcohol tolerance:**

10% ABV

 **POF Character:**

Positive

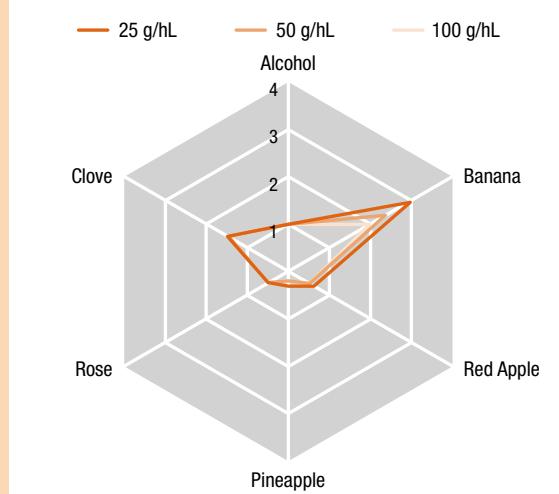
 **Flavour and aroma**

Pinnacle™ Hefeweizen is a classic pick for brewing traditional German-style wheat beers. This vigorous top-cropping strain imparts distinctive banana and pear aromas, complemented by a well-balanced clove note. For driving even more banana and pear, use lower pitch rates and slightly warmer fermentation temperatures.

 **Beer styles**

Hefeweizen, Dunkelweizen, Weizenbock, American Wheat, Belgian-style Wit

Spider Plot: Banana aroma intensified by lower pitching rates



The information presented is based on our research and commercial testing and provides a general assessment of product performance. Nothing contained herein is representative of a warranty or guarantee for which the manufacturer can be held legally responsible.

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