BrewMasters Ale Yeast

Active dried brewing yeast for top fermentation beers, for instance, Ale, IPA, Stout and Porter

Product description

BrewMasters Ale Yeast is a dry selected yeast (English Ale) of the species Saccharomyces cerevisiae. When selecting this top fermenting yeast, special importance was attached to optimal attenuation properties. The yeast strain is propagated in pure culture, washed and carefully dried.
Due to the high viable cell count, extract is reduced as quickly as possible and a medium final fermentation degree is obtained. The formation of undesirable fermentation by-products is prevented.
National Regulations have to be checked by the user.

Recommended fermentation temperature:	16 - 24 °C
Fermentation degree:	middle (73 - 75 %)
Flocculation:	high
Ester profile:	low-middle (> 22°C fruity flavour)
Alcohol tolerance (Vol.-%):	up to 8,5
Fermentation kinetics:	fast (3 days)
Diacetyl production:	low

Dosage

For pitching apply 50 - 100 g yeast per hL wort.

Application
Prior to pitching, rehydrate the dry yeast into yeast cream in a vessel under stirring. Sprinkle the dry yeast in 10 times its own weight of wort or a sugar based liquid at 23 °C ± 3 °C. Once the expected weight of dry yeast is reconstituted into cream by this method (which takes about 15 to 30 minutes), maintain gentle stirring for another 30 minutes. Then pitch the resulting cream into the original wort batch. Alternatively, pitch the dry yeast directly into the fermentation vessel provided, wort temperature exceeds 20 °C. Progressively sprinkle the dry yeast into the wort ensuring the yeast entirely covers the surface of wort available in order to avoid lumps. Allow to stand for 30 minutes, then mix the wort, e.g. using aeration, very important for the future fermentation.

Storage

Packed under protective gas. Store in a cool and dry place (< 10 °C). Take care that packagings are tightly closed. Opened packaging's must be sealed and stored at 4 °C and used within two months of opening, to ensure the highest activity and viability of the yeast. Do not use soft or damaged packagings.

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Version 001 – 12/2018 VM – print 13.12.2018