

## ACTIVE DRY BREWING YEAST

# Heritage American 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. (cfu/g)	< 1.0E+03
Lactic Acid Bacteria (cfu/g)	< 5.0E+03

**Packaging:** 500g vacuum packs, 10kg vacuum packs & 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 60-100 g/hL 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 (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:**  
16-21°C (60-70°F)

 **Flocculation:**  
High. This strain leaves your beer clear.

 **Alcohol tolerance:**  
High (up to 12% abv)

 **Fermentation rate\*:**  
EXTREMELY FAST

 **Foam stability:**  
Excellent

 **POF character:**  
Negative

 **Diacetyl production:**  
Little to no diacetyl

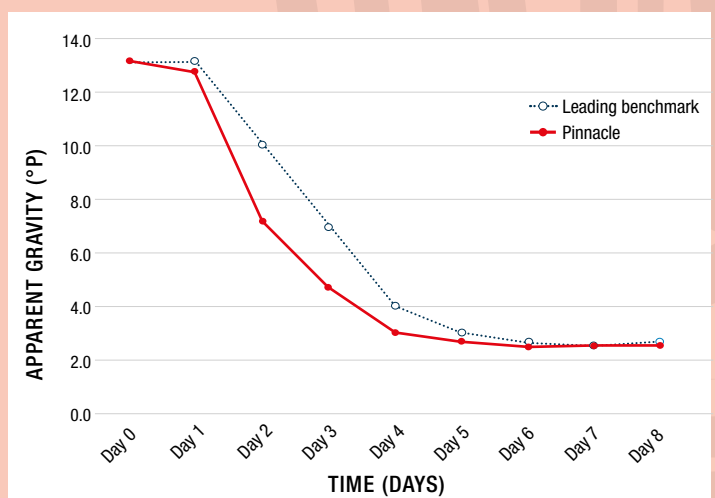
 **Pitching rate:**  
60-100 g/hL



### Aromatic contribution / beer styles:

Pinnacle Heritage American Ale produces well-balanced beers with low diacetyl and a clean banana-like nose with some floral hints that allows grain and hop flavours to punch through. Pinnacle Heritage American Ale is a great versatile strain suitable for any recipe that requires a clean fermentation: Pale, Amber, Brown and Summer Ales; Bitter; crisp refreshing American IPA and Session IPA; Porter and Stout; as well as big brews such as Imperial Stout, Imperial IPA or Barley Wine.

★ Pinnacle Heritage American Ale yeast, delivers a fast fermentation kinetics with a firm foam head and good ability to remain in suspension during fermentation process.



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