

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: 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 50–100 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*:**
72–78%

 **Fermentation temperature:**
18–22°C (64–72°F)

 **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 18°C (64°F). 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 DIPAs. It sediments heavily and makes very bright products thus is adapted to cask conditioning.



Pitching rate:
50–100 g/hL



Fermentation rate*:
Very fast

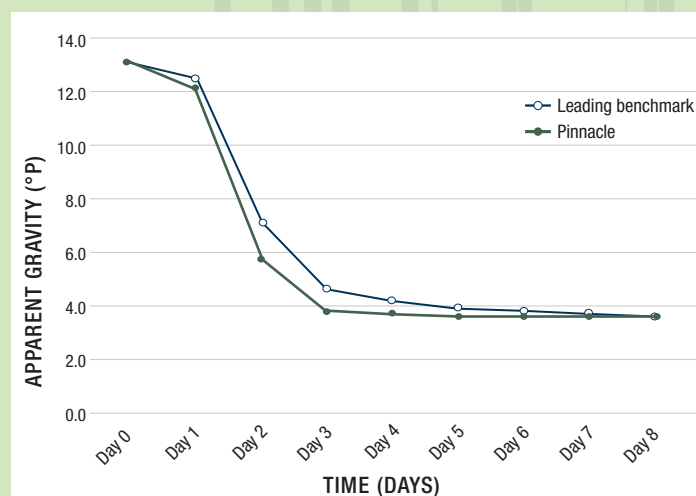


Foam stability:
Excellent



POF character:
Negative

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



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