

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 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 1 million viable cells per mL per °Plato. Pitching at 100-200 g/hL 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 (5 litres for a 500g package), using either sterile wort (<5° Plato) or sterile water at 23-30°C (73-86°F), optimum 25°C (77°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*:**
74-81%

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

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


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

 **Pitching rate:**
100-200 g/hL

 **Fermentation rate*:**
Very fast

 **Foam stability:**
Very good

 **POF character:**
Negative

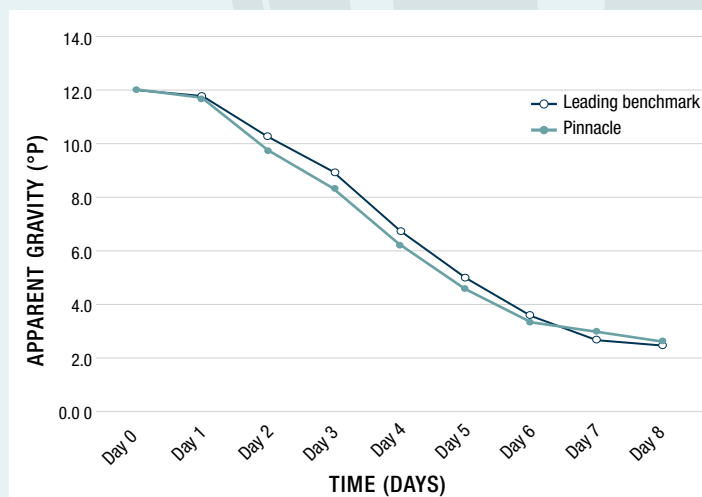
 **Diacetyl reduction:**
Fast



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.



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