

Alpine American Ale

DESCRIPTION

Alpine Yeast American is the typical American brewer's yeast with a clean and neutral flavor, which produces fruity low esters. This yeast has a wide adaptability for many types of American beers and highlights the characteristics and style of malt and hops. Ideal for American Ale, Pale Ale, IPA, Bown Ale, Amber.

PERFORMANCE

Fermentation temperature: 15-25°C

Apparent attenuation: 75-83%

Diastatic: negative

Alcohol tolerance: 10% (v/v)

Flocculation: Medium

MICROBIOLOGICAL ANALYSIS

Species: **Saccharomyces cerevisiae** Dry Weight: ** ≥ 93% Living Yeast Cells: ** ≥ 4.0×10^9 cfu/g Wild Yeast: ** ≤ 1.0×10^3 cfu/g Total Bacteria: ** ≤ 5.0×10^3 cfu/g Lactobacillus: ** ≤ 1.0×10^3 cfu/g

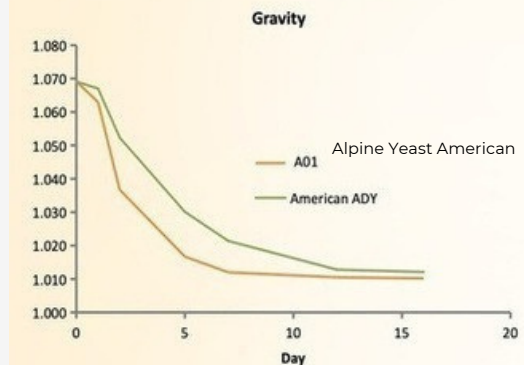
METHOD OF USE

Dosage: from 50 to 100 g/hl, increasing the dosage of yeast in difficult and high gravity fermentation conditions. Rehydration method: • Rehydrate the yeast in 10 times its weight in clean boiled water at 25- 30°C in a sterile container. • Make sure all the yeast is in contact with the water, leave it for 15 minutes and then stir gently for complete rehydration. Leave it for another 5 minutes at 25- 30°C.

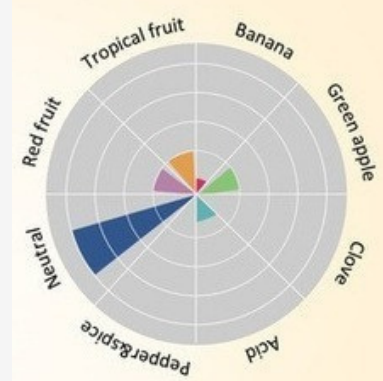
The rehydration process should not exceed 30 minutes to avoid damaging the viability of the yeast.

• Inoculate the rehydration yeast into the fermentation vessel. The temperature difference between the wort to be inoculated and the rehydration yeast should not exceed 10°C.

Fermentation Profile



Flavor characteristics



PACKAGING STORAGE

Vacuum packets of 0.500 Kg. Store at a temperature ≤ 10°C with a shelf life of 24 months.



Pure culture. Pure flavour. Alpine Yeast