

# Alpine British Ale

## DESCRIPTION

Alpine Yesar British is a selected yeast strain for English beer with high flocculation and clarity. It produces delicate sweet fruit esters and but also allows you to perceive the m character. Ideal for beers with a moderate body and a soft mouthfeel. Perfect for English beers, pale ales and IPAs.

### PERFORMANCE

Fermentation temperature: 15-25°C

Apparent attenuation: 75-83%

Diastatic: negative

Alcohol tolerance: 10% (v/v)

Flocculation: High

### MICROBIOLOGICAL ANALYSIS

Species: *Saccharomyces cerevisiae*

Dry weight: ≥ 93% Living yeast

cell: ≥ 4.09\* 10<sup>10</sup>/g Wild yeast:

≤ 1.0\* 10<sup>3</sup> /g Total bacteria:

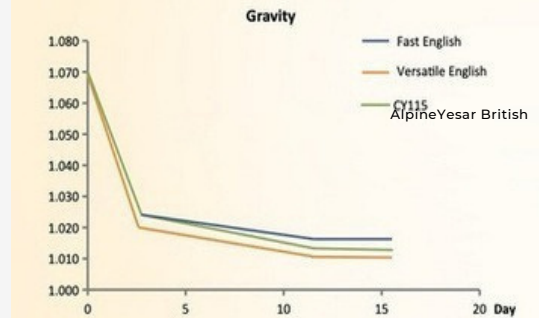
≤ 5.03\* 10<sup>6</sup> /g Lactobacillus:

≤ 1.0\* 10<sup>3</sup> /g.

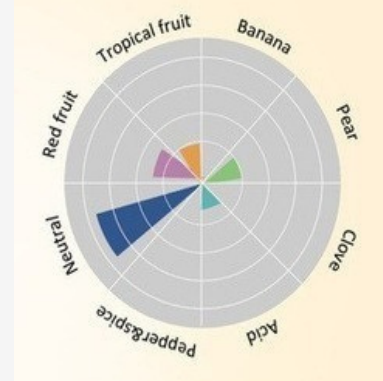
### METHOD OF USE

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 never 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