

Alpine German

DESCRIPTION

Alpine Yeast German is a classic yeast for the production of bottom-fermented beers. Yeast with modest production of floral and fruity esters. Beer brewed with Alpine Yeast German is very clean, fresh and dry. Excellent for the production of classic American beers, Vienna, Lager, Munich Dunkel.

PERFORMANCE

Fermentation temperature: 10-20°C
 Apparent attenuation: 80-85%
 Diastatic: negative
 Alcohol tolerance: 10% (v/v)
 Fermentation performance: medium-high
 Flocculation: High

MICRO BIOLOGICAL ANALYSIS

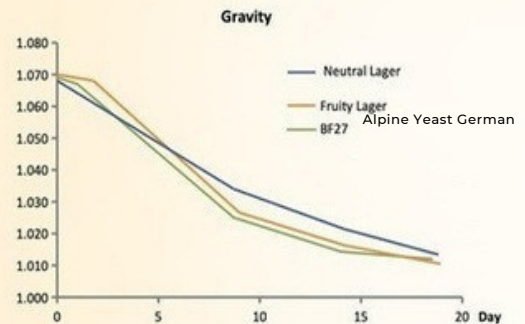
Species: *Saccharomyces pastorianus*
 Dry Weight: ** ≥ 93%
 Living Yeast Cells: ** ≥ 4.0×10^9 cfu/g
 Wild Yeast: ** ≤ 1.0×10^3 cfu/g
 Total Bacteria: ** ≤ 5.0×10^3 cfu/g
 Lactobacillus: ** ≤ 1.0×10^3 cfu/g

METHOD OF USE

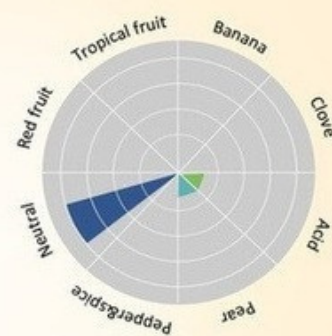
Dosage: 80 to 150g/hl, increasing the dosage of yeast in difficult and high gravity fermentation conditions.

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