

Alpine Hefe

DESCRIPTION

Alpine Yeast Belgium is a typical yeast used to produce wheat beer characterized by fruity flavor notes. It has high attenuation and produces a balance of fruity esters typical of clove wheat beers. Ideal for the production of Weizenbock, Hefeweizen, Belgian Style Tripel

PERFORMANCE

Fermentation temperature: 15-25°C
 Apparent attenuation: 83-90%
 Diastatic: positive
 Alcohol tolerance: 10% (v/v)
 Flocculation: Low

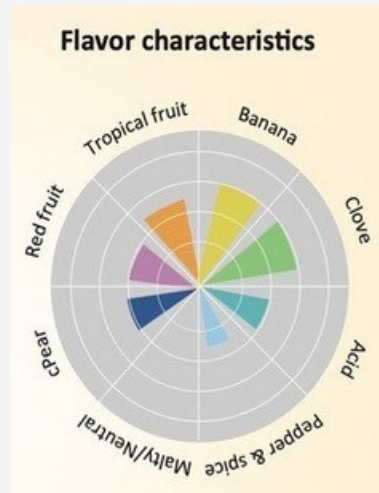
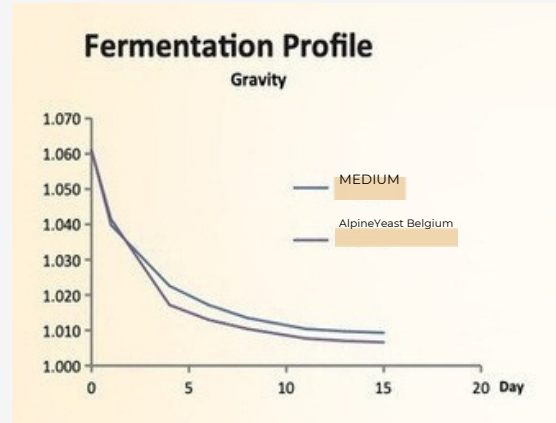
MICROBIOLOGICAL ANALYSIS

Species: **Saccharomyces cerevisiae**
 Dry Weight: ≥ 93%
 Living Yeast Cells: ≥ 4.0 × 10⁹ cfu/g
 Wild Yeast: ≤ 1.0 × 10³ cfu/g
 Total Bacteria: ≤ 5.0 × 10³ cfu/g
 Lactobacillus: ≤ 1.0 × 10³ 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 never exceed 10°C.



PACKAGING STORAGE

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

