

# Alpine Pale Ale

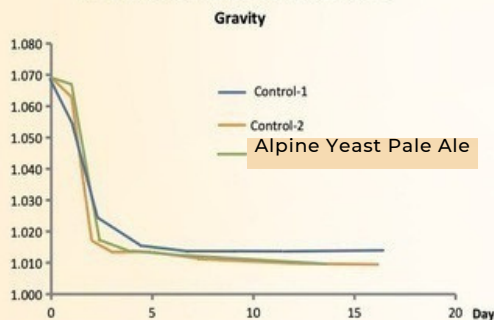
## DESCRIPTION

Alpine Yeast Pale Ale is one of the classic brish brewer's yeasts with high floccula and good attenuation. This yeast produces well-balanced beers with a clean and neutral finish. Excellent for all English style beers including Pale Ale, IPA, Porter, Brown Ale. As a neutral brewer's yeast, Alpine Yeast Pale ale produces light fruity ester flavors that allow the beer to develop the full flavor of malt and hops. The high flocculation makes the beer bright and clear quickly.

### PERFORMANCE

Fermentation tem perature: 15-25°C  
 Apparent attenuation: 77-86%  
 Diastatic: negative  
 Alcohol tolerance: 13% (v/v)  
 Flocculation: High

### Fermentation Profile



## MICROBIOLOGICAL ANALYSIS

Species: **Saccharomyces cerevisiae**

Dry weight:  $\geq 93\%$

Living yeast cells:  $\geq 4.0 \times 10^9$  cfu/g

Wild yeast:  $\leq 1.0 \times 10^3$  cfu/g

Total bacteria:  $\leq 5.0 \times 10^3$  cfu/g

Lactobacillus:\*\*  $\leq 1.0 \times 10^3$  cfu/g

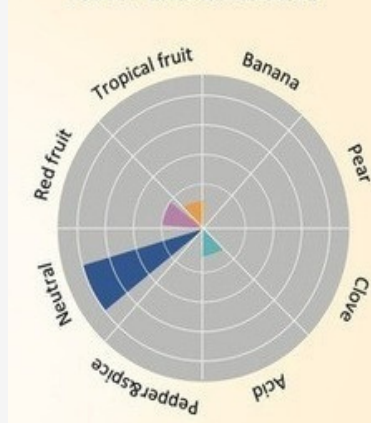
## METHOD OF USE

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 never exceed 10°C.

Contact: Nemanja Dorđević

### Flavor characteristics



## PACKAGING STORAGE

Vacuum packets o f0.500 Kg.  
 Store at a temperature  $\leq 10^\circ\text{C}$   
 with a shelf life of 24 months.

