

## ACTIVE DRY BREWING YEAST

# Heritage English Ale

product information

for **Craft Brewers**  
from craft beer lovers

Pinnacle high quality Active Dry Brewing Yeast is comparable in its performance to liquid yeast. Furthermore it is a practical, consistent and cost-effective option.

**Ingredients:** Yeast, emulsifier (E491).

### Typical analysis at packaging:

% dry weight	> 93%
Viable Yeast Count (cfu/g)	> 6.0E+09
Non <i>Saccharomyces</i> spp.	< 1 cfu per 10 <sup>6</sup> yeast cells
Total Bacteria	< 1 cfu per 10 <sup>6</sup> yeast cells

**Packaging:** 500g vacuum packs, 10kg vacuum packs & 11.5g sachets.


**Shelf life:** Three years from production date.

**Storage conditions:** Product should be stored under dry conditions at 4-10°C (39-50°F). The vacuum package is hard until the seal is broken. Opened packs should be resealed if not completely used, and stored at 4°C (39°F) and used within five days.

**Pitching rate:** The pitching rate varies with original gravity of the wort as well as brewing conditions. We advise to inoculate a minimum of 0.5 million viable cells per mL per °Plato. Pitching at 60-100 g/hL will achieve a minimum of 3.6 – 6 million viable cells per mL.


### The yeast can be direct pitched successfully but if you prefer to rehydrate, follow these steps:

1. Prepare the rehydration medium:  
10 times the weight of yeast (5 litres for a 500g package), using either sterile wort (<5° Plato) or sterile water at 28-35°C (82-95°F), optimum 30°C (86°F). Do not use demineralised water.
2. Open the 500g package with sterile scissors. Sprinkle on surface gently to avoid clumping.
3. Gently stir then leave for 15-20 minutes. A slow rehydration allows yeast membranes to reform.
4. Never subject the yeast to temperature shock: adjust the temperature of the rehydrated yeast to within 5°C (9°F) of the wort to be inoculated by adding wort.
5. Gently stir and leave for 5-10 minutes.
6. Stir well and pour into the wort to start fermentation. Use the rehydrated yeast within 30 minutes of rehydration.

 **Attenuation\*:**  
72-78%

 **Fermentation temperature:**  
18-22°C (64-72°F)

 **Flocculation:**  
Very high

 **Alcohol tolerance:**  
9-11% abv



### Aromatic contribution / beer styles:

Pinnacle Heritage English Ale produces full bodied, slight fruity and estery beers with a clean and slight sweet finish allowing malt and hop character to shine, especially at 18°C (64°F). Pinnacle Heritage English Ale is popular for its versatility among well-balanced English styles: Bitter, Mild, ESB, Brown Ale, medium bodied IPA, English Barley Wine and DIPa. It sediments heavily and makes very bright products thus is adapted to cask conditioning.



**Pitching rate:**  
60-100 g/hL



**Fermentation rate\*:**  
Very fast

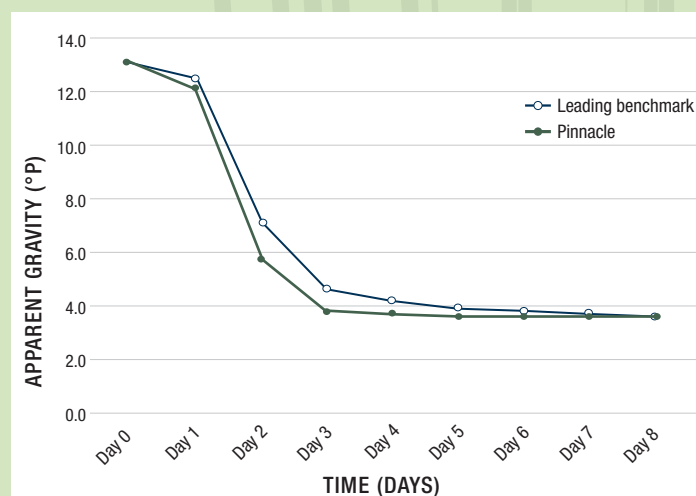


**Foam stability:**  
Excellent



**POF character:**  
Negative

\* Fermentation time and degree of attenuation depend on inoculation rate, yeast handling, fermentation temperature and initial composition of the wort.



Comparison of Pinnacle Heritage English Ale vs a leading benchmark in a 13°P wort fermented at 20°C (68°F)