

ATECREM ALE K

Technical sheet

DESCRIPTION

Saccharomyces cerevisiae yeast in cream.

Strain used to produce traditional Cologne and lager style beers without having long fermentation times and extremely low temperatures. This yeast is used to produce beers with a clean, fruity flavor profile and little or no hint of diacetyl.

Requires filtration or additional settling time for clear beers.

TECHNICAL SPECIFICATIONS

- ⇒ Fermentation temperature: 14÷20°C
- ⇒ Cell concentration: 3,5÷4,5 x 10⁹ UFC/g
- ⇒ Flocculation: low*
- ⇒ Attenuation: 75÷82%*
- ⇒ Alcohol tolerance: 10,5% vol.

* Results obtained under standard conditions.

APPLICATIONS

Suitable for beer styles: HIGH FERMENTATION: kolsch, german brown, Dusseldorf altbier, american wheat ale, berliner weisse.

Recommended dosage:

80÷100 g /hl. Double the dosage for beers with Plato grades higher than 16.

PREPARATION MODE

Follow the instructions as listed:

- ⇒ in the "GENERAL WARNINGS ATECREM YEAST" (Annex E)
- ⇒ in the "GENERAL PROTOCOL FOR STARTING AND PREPARATION OF BEER YEAST STARTER" (Annex F).

PACKAGES

50 and 100 g vial

1 and 0,5 kg bottle

5 kg can

SHELF LIFE AND STORAGE

Store at a temperature of 2÷4°C.

Shelf life: 60 days from the date of production, as per the expiry date indicated on the label.

No GMOs in accordance with EC Reg. n. 1829/2003 and EC Reg. n. 1830/2003 and subsequent amendments.

No Allergens in accordance with EC Reg. n. 1169/2011 and subsequent amendments.

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