

ATECREM ALE 04

Technical sheet

DESCRIPTION

Saccharomyces cerevisiae yeast in cream.

Typical yeast for English style beers with a rich, fresh and slightly fruity mineral organoleptic profile. It can be used for high Plato grade beers, or when a rounder beer is desired. Small amounts of diacetyl can be formed, which are pleasant and well balanced.

TECHNICAL SPECIFICATIONS

- ⇒ Fermentation temperature: 15÷24°C
- ⇒ Cell concentration: 2,5÷5,0 x 10⁹ UFC/g
- ⇒ Flocculation: high*
- ⇒ Attenuation: 75÷78%*
- ⇒ Alcohol tolerance: 10% vol.

* Results obtained under standard conditions.

APPLICATIONS

Suitable for beer styles: HIGH FERMENTATION: stout, english barleywine, english ipa, scottish heavy, scottish light, imperial stout, english old ale, oatmeal stout, english brown ale.

It can also be used for refermentations in bottle.

Suggested 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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