

ATECREM ALE 05

Technical sheet

DESCRIPTION

Saccharomyces cerevisiae yeast in cream.

This strain produces well balanced beers with a clean and fresh aftertaste with a low production of esters and almost no diacetyl. It is ideal for the production of American style beers where the complex aromas of malt and hops are exalted. If used at temperatures higher than 22°C it could produce a slight fruity smell.

TECHNICAL SPECIFICATIONS

- ⇒ Fermentation temperature: 15÷22°C
- ⇒ Cell concentration: 2,5÷5,0 x 10⁹ UFC/g
- ⇒ Flocculation: medium*
- ⇒ Attenuation: 80%*
- ⇒ Alcohol tolerance: 9% vol.

* Results obtained under standard conditions.

APPLICATIONS

Suitable for beer styles: HIGH FERMENTATION: american amber ale, american brown ale, english ipa, american ipa, american pale ale, american stout, fruit beer, imperial ipa, american ale, Porter.

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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