

ATECREM ALE BA2

Technical sheet

DESCRIPTION

Saccharomyces cerevisiae yeast in cream.

Excellent yeast for Belgian beers with high alcohol content, strong and dark with a clean aromatic profile, which allows to use musts rich in malt. If used at higher fermentation temperatures esters can be formed with hints of dried fruit.

TECHNICAL SPECIFICATIONS

- ⇒ Fermentation temperature: 20÷24°C
- ⇒ Cell concentration: 3,0÷5,0 x 10⁹ UFC/g
- ⇒ Flocculation: medium*
- ⇒ Attenuation: 75÷85%*
- ⇒ Alcohol tolerance: 12 %vol.

* Results obtained under standard conditions.

APPLICATIONS

Suitable for beer styles: HIGH FERMENTATION: belgian blonde ale, belgian strong ale, belgian dubbel/trippel, belgian pale ale, special beers.

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.