

## **ATECREM ALE BW**

### **Technical sheet**

#### **DESCRIPTION**

*Saccharomyces cerevisiae* yeast in cream.

Versatile yeast strain for Belgian style white beers such as Belgian wheat and blanches.

It produces a fairly dry, slightly acidic beer with a complex flavor profile dominated by spicy phenols and low to moderate ester formation.

#### **TECHNICAL SPECIFICATIONS**

- ⇒ Fermentation temperature: 19÷24°C
- ⇒ Cell concentration: 3,0÷4,0 x 10<sup>9</sup> UFC/g
- ⇒ Flocculation: medium\*
- ⇒ Attenuation: 75÷80%\*
- ⇒ Alcohol tolerance: 11% vol.

\* Results obtained under standard conditions.

#### **APPLICATIONS**

Suitable for beer styles: HIGH FERMENTATION: belgian pale ale, witbier.

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.