

ATECREM ALE WW

Technical sheet

DESCRIPTION

Saccharomyces cerevisiae yeast in cream.

Versatile yeast, suitable for the production of German wheat beers such as weiss and weizen, but it can also be used for low fermentation beers in order to obtain traditional bock style beers.

This strain is characterized by the production of delicate hints of banana and cloves in balance with each other. The production of fruity esters can be enhanced by increasing the fermentation temperature, wort density and pressure. Flocculation is powdery and remains in suspension for a long time.

TECHNICAL SPECIFICATIONS

- ⇒ Fermentation temperature: 18÷24°C
- ⇒ Cell concentration: 3,0÷5,0 x 10⁹ UFC/g
- ⇒ Flocculation: low*
- ⇒ Attenuation: 75÷80%*
- ⇒ Alcohol tolerance: 10% vol

* Results obtained under standard conditions.

APPLICATIONS

Suitable for beer styles: HIGH FERMENTATION: weiss.

LOW FERMENTATION: traditional bock

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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