

ATECREM GREEN MOUNTAIN

Technical sheet

DESCRIPTION

Saccharomyces cerevisiae yeast in cream.

This yeast strain produces beers with a balanced aromatic profile composed by fruity esters with a hint of peach and a light citrus note; notes that blend in harmony with the most intense aromas of hopped beers. Green Mountain is a vigorous yeast, the tumultuous fermentation phase is very fast but some days are needed to finish the fermentation. It is recommended to ferment beer at temperatures between 18°C and 21°C for the first 5-6 days and then increase the temperature up to 22°C in order to increase attenuation.

TECHNICAL SPECIFICATIONS

Main features of this yeast are:

- ⇒ Fermentation temperature: 18÷22°C.
- ⇒ Cell concentration: 5.0÷8.0 x 10⁹ UFC/g
- ⇒ Flocculation: medium-low*
- ⇒ Attenuation: 75÷83%*
- ⇒ Alcohol tolerance: 10% vol.

* Results obtained under standard conditions.

APPLICATIONS

Suitable for beer styles: HIGH FERMENTATION: American IPA, English IPA, Imperial IPA, New England IPA, spiced and aromatic 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.

Conservation period: 60 days from the date of production; as per the expiry date indicated on the label.

No GMOs according to EC Reg. No 1829/2003 and EC Reg. No 1830/2003 and subsequent amendments.

No Allergens according to EC Regulation No. 1169/2011 and subsequent amendments.