ATECREM S 03

Technical sheet

DESCRIPTION

Saccharomyces cerevisiae yeast in cream.
Versatile strain, suitable for the production of a wide variety of high fermentation beers, such as: Biere Blanche, Belgian Ale, Imperial stout, Trappist beers, etc. It leads to the production of beers with a floral and fruity aromatic profile and good body. It is a vigorous yeast, with medium sedimentation which does not form lumps but a powdery veil.

TECHNICAL SPECIFICATIONS

- Fermentation temperature: 16-22°C
- Cell concentration: 4,0÷5,5 x 10^9 UFC/g
- Flocculation: powdery*
- Attenuation: 68÷72%*
- Alcohol tolerance: 9,5% vol.

* *Results obtained under standard conditions.*

APPLICATIONS

Suitable for beer styles: HIGH FERMENTATION: Belgian Blonde Ale, Belgian Pale Ale, Dubbel, Tripel, Strong English Ale.
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.

BIOENOLOGIA 2.0 s.r.l.
Società Unipersonale
Via Verdi, 32
31046 Oderzo (TV) Italia

Tel. + 39 0422 815518 r.a.
Fax + 39 0422 716302
E-mail: info@bioenologia.com
Pec: bioenologia2.0srl@pec.it

www.bioenologia.com
C.F. P.IVA e R.I. TV n. 04024020267
REA n. TV - 316772
CAP. SOC. € 500.000,00 i.v.