

## ATECREM S 58

### Technical sheet

#### DESCRIPTION

*Saccharomyces cerevisiae* yeast in cream.

Yeast selected for its remarkable versatility in the preparation of all Belgian style beers and wheat beers. During fermentation it produces intense fruity and spicy notes with hints of banana, cloves and pepper. At the tasting beers are full bodied.

Particularly suited for refermentation both in bottle and in keg, it does not form lumps and leaves the beer limpid and well carbonated.

#### TECHNICAL SPECIFICATIONS

- ⇒ Fermentation temperature: 15÷22°C
- ⇒ Cell concentration: 4,0÷5,5 x 10<sup>9</sup> UFC/g
- ⇒ Flocculation: powdery\*
- ⇒ Attenuation: 70÷72%\*
- ⇒ Alcohol tolerance: 9,5% vol.

\* Results obtained under standard conditions

#### APPLICATIONS

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