

ATECREM TRAPPIST HG

Technical sheet

DESCRIPTION

Saccharomyces cerevisiae yeast in cream.

It is part of the Belgian yeast strains typical of Trappist Abbeys. It produces a good balance of complex fruity esters and phenolic compounds, whose concentrations varies according to fermentation temperature. At the tasting beers are dry and well balanced. These characteristics make it suitable for the production of Belgian style beers, even those with high alcohol.

TECHNICAL SPECIFICATIONS

- ⇒ Fermentation temperature: 20÷26°C
- ⇒ Cell concentration: 4,0÷5,0 x 10⁹ UFC/g
- ⇒ Flocculation: medium/high*
- ⇒ Attenuation: 80÷95%*
- ⇒ Alcohol tolerance: 12% vol.

**Results obtained under standard conditions.*

APPLICATIONS

Suitable for beer styles: HIGH FERMENTATION: Special beers, Bière de Garde, Belgian Strong Ale: Dubbel, Tripel and Saison.

Suggested dosage: 80÷100 g /hl. Double the dosage for beers with Plato grades higher than 16.

PREPARATION MODE

Follow the directions listed:

- ⇒ in the "GENERAL WARNINGS ATECREM LIEVITI" (Annex E)
- ⇒ in the "GENERAL PROTOCOL FOR STARTING AND PREPARING STARTER LIEVI FOR BEER" (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 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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