



# CROWN SCOTTISH ALE YEAST



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## Technical description

**Crown Scottish Ale Yeast** has its origin from the Tetley's Breweries in the north of England. It has been used by several breweries in Scotland to produce traditional ale. The final aroma is characterized by fruity esters.

**The resistance to alcohol is quite low**, maximum 5,5-6 %. Therefore, this strain is particular applicable in traditional ales with a final alcoholic content of 4,5-5 %. The sedimentation properties are very good.

**Recommended propagation/rehydration:** add the yeast in sterile water at a ratio of 1:10. Alternatively, use boiled and sterile wort. Recommended temperature is 30°C-32°C.

**Steer and mix gently** and let it rest for 30 minutes. Then pitch the yeast cream solution into the fermentation vessel. It is possible to pitch the yeast directly into the fermentation vessel at the initial fermentation temperature and ensure that the yeast covers the entire surface of the wort.

**Ingredients:** Yeast {Saccharomyces Cerevisiae}, emulsifier E491

## Typical analysis/specification:

**Dry matter:** 94-97 %

**Living cells:**  $>0,65 \times 10^{10} \text{g}^{-1}$

**Lactic acid bacteria:**  $<10^3 \text{ CFU/g}$

**Non-saccharomyces yeast:**  $<10^3 \text{ CFU/g}$

**Mould:**  $<10^2 \text{ CFU/g}$



**Produced free of GMO**



**Fermentation temperature:** recommended standard temperature is 14 -22°C.



**Dosing rate:** 60-100 g/hl depending on the temperature of fermentation and final ABV.



**Storage:** store dry, if possible, at maximum 10°C.



**Shelf life:** 36 months from the date of production.



**Packaging:** 500 g vacuum sachets in 10 kg cartons, 11,5 g gas packed sachets can be produced on demand.



**Produced in the EU**



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