



CROWN BURTON STYLE ALE YEAST



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Technical description

Crown Burton Style Ale Yeast has its origin from the middle of England. It is used by several commercial breweries to produce ale, pale ales, stouts, porters and berry wines. The final aroma is neutral. The attenuation is very high and so is the alcohol tolerance (12 %). The sedimentation properties are very good with high final flocculation.

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. Adjust the temperature to the same one as the fermentation. 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 12 -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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