



CROWN AMERICAN ALE YEAST



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Technical description

Crown American Ale Yeast is a strain selected for production of traditional American ales. It can be used on all top fermented beers. It has American origin and is used by a large number of commercial breweries. It has a low production of esters and particularly low levels of diacetyl. Alcohol tolerance is up to 9-10 %. The sedimentation properties are medium. Final taste and aroma are very clean.

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 17 -26°C.



Dosing rate: 60-80 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



BREW TEK NORDIC AB

Askims Verkstadsväg 1
436 34 Askim, Sweden
Phone: +46 31 93 33 99
Mail: info.btn@telia.com
Fax +46 31-93 33 99