



# CROWN WEISS BEER YEAST



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## Technical description

**Crown Weiss Beer Yeast** has its origin from Bavaria in Germany. It is especially used to produce German wheat beer styles like weissen/Weiss beer. It may also be used to produce Belgian bière blanche and Berliner Weiss. The strain has a very high content of living cells, minimum  $2 \times 10^{10}$ . The final aroma is very estery. Rich in flavours of phenolic aromas.

**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 16 -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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