



CROWN BELGIAN STYLE BEER YEAST



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Technical description

Crown Belgian Style Beer Yeast is particularly selected to produce traditional Belgian style beers. The final aroma is very estery with strong fruity notes and fresh acidity. It is recommended to use as yeast for second fermentation in bottle thanks to the high attenuation degree.

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 18 -24°C.



Dosing rate: 50-100 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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