



CROWN BOSTON STYLE ALE YEAST



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Technical description

Crown Boston Style Ale Yeast is a particular strain for the production of ales traditionally produced on the East coast/ New England in the US. The strain produces very fruity esters, in particular tropical fruits. The sedimentation properties are low contributing to a final beer with a natural suspended turbidity characterizing beers from New England. The alcohol tolerance is medium up to 8% ABV.

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 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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