

Discover **NEW** Premium Yeast Solutions



specifically developed
for craft brewers



BEER STYLES - ACTIVE DRY BREWING YEASTS



Low Alcohol

NEW PRODUCT
COMING SOON...

pinnaclebrewingingredients.com

Heritage English Ale

More **fruity** & very clear beer styles.
Ultra fast fermentation.
Fast sedimentation.

For use in:

- (New England) IPA
- Pale Ale
- Bitter
- Mild
- Barley Wine
- DIPA

Heritage American Ale

Neutral, well attenuated, crisp,
clear to slight hazy beer styles.

For use in:

- (New England) IPA
- Pale Ale
- Amber Ale
- Brown Ale
- Stout
- Porter
- Barley Wine

Heritage Pilsner

Crisp and clean lager styles.
Low esters.

For use in:

- Pilsner
- Bock
- Maibock
- European Lager
- Doppelbock
- Vienna Lager
- Marzen
- Rauchbier

Crisp Sour

Crisp and **clean sour**
beer styles, with a **slight tropical**
note.

For use in:

- Sour IPA
- Berliner Weiss
- Gose
- Fruit Sour
- Belgian Sour

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		Apparent Attenuation [ADF]	Alcohol tolerance	Flocculation	Pitch rate [g/h]	Fermentation temperature	Pale Ale	IPA	Hazy IPA/NEIPA	Brown Ale	English Bitter	English Mild	Stout/Porter	Imperial Stout	Barley wine	German Kolsch/Altbier	Cream Ale/American Wheat beer	Amber Ale/Biere de Garde	Belgian Ale	Pale Lager/Pilsner	Belgian Wit	Saison	Pilsner	Marzen/Vienna	Dunkel/Schwarzbier	Kellerbier/Zwickl	Bock/Doppelbock/Festbier	Helles	Rauchbier	Gose	Sour IPA	Fruit Sour	Lambic	Berliner Weiss	Non Alcoholic beer	Bottle conditioned beer		
Heritage American Ale	The classic Californian ale for clean ale styles where hops and malts shine.	76-82%	9-11%	M	50-100	18-25°C	●	●	●	●	●	●	●	●	●	●	●	●																				
Heritage English Ale	Characterised by mild fruity esters, this ESB strain brings complexity of aroma and is ideally suited for English styles.	72-78%	9-11%	VH	50-100	18-25°C	●	●	●	●	●	●	●	●	●	●																						
Heritage Pilsner	A classic lager yeast from the Weihenstephan 34/70 family, suited for a wide variety of lager beer styles.	74-82%	9-11%	H	100-200	12-15°C																	●	●	●	●	●	●	●									
Crisp Sour	A lactic acid producing strain that creates mild sourness, subtle complexity and a slight tropical touch in sour beer styles.	70-82%	6-8%	ML	50-200	18-30°C																							●	●	●	●	●					
Low Alcohol	Designed for reduction of warty aldehydes. Produces clean beer, without phenolic notes and low alcohol levels of about 0.5 per 5°P starting gravity.	10-20%	NA	ML	40-60	18-25°C																													●			

Key:

Highly suitable: ● ● ● ● ●

Suitable: ● ● ● ●

Flocculation:
 L = Low MH = Medium High
 ML = Medium Low H = High
 M = Medium VH = Very High