

DESCRIPTION

iYeast® AMERICAN FLAVOR is a selected yeast strain for English beer with high flocculation and clarity.

It produces delicate sweet fruit esters and but also allows you to perceive the malty character. Ideal for beers with a moderate body and a soft mouthfeel. Perfect for English beers, pale ales and IPAs.

PERFORMANCE

Fermentation temperature: 15-25°C

Apparent attenuation: 75-83%

Diastatic: negative

Alcohol tolerance: 10% (v/v)

Flocculation: High

MICROBIOLOGICAL ANALYSIS

Species: *Saccharomyces cerevisiae*

Dry weight: $\geq 93\%$

Living yeast cell: $\geq 4.0 \cdot 10^9$ cfu/g

Wild yeast: $\leq 1.0 \cdot 10^3$ cfu /g

Total bacteria: $\leq 5.0 \cdot 10^3$ cfu /g

Lactobacillus: $\leq 1.0 \cdot 10^3$ cfu /g.

METHOD OF USE

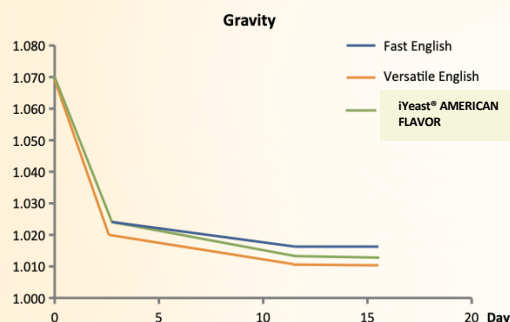
Dosage: from 50 to 100 g/hl, increasing the dosage of yeast in difficult and high-gravity fermentation conditions.

Rehydration method:

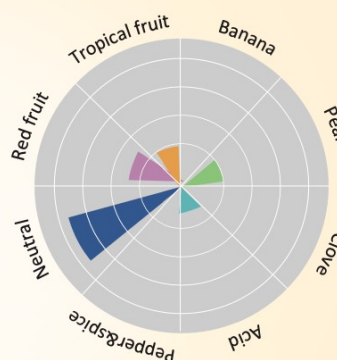
- Rehydrate the yeast in 10 times its weight in clean boiled water at 25-30°C in a sterile container.
- Make sure all the yeast is in contact with the water, leave it for 15 minutes and then stir gently for complete rehydration. Leave it for another 5 minutes at 25-30°C. The rehydration process should not exceed 30 minutes to avoid damaging the viability of the yeast.
- Inoculate the rehydration yeast into the fermentation vessel.

The temperature difference between the wort to be inoculated and the rehydration yeast should never exceed 10°C.

Fermentation Profile



Flavor characteristics

PACKAGING
STORAGE

Vacuum packets of 0.500 Kg.
Store at a temperature $\leq 10^\circ\text{C}$ with a shelf life of 24 months.

