

CELLAR  SCIENCE

**ENGLISH**

PREMIUM  
BEER YEAST

## DESCRIPTION:

A rapid fermenting English ale strain that is loved for its clean flavor, neutral aroma and dry finish. This yeast settles quickly and forms a compact sediment.

## COMPOSITION & TECHNICAL CHARACTERISTICS:

Yeast (*Saccharomyces Cerevisiae*)

Dry matter: 95%

Wild yeast: <1/ml

Total Bacteria: <3/ml

Lacto Bacteria: <1/ml

## SUGGESTED FERMENTATION RANGE:

59–70°F (15–21°C).

## DOSAGE:

Use at a rate of 60–100 grams per barrel, depending on wort temperature and gravity.

## RE-HYDRATION:

ENGLISH yeast can be direct pitched with great results by sprinkling onto the surface of the wort in your fermenter. However, proper hydration helps ensure a healthy fermentation and is especially recommended for beer with a starting gravity above 15°P. To hydrate yeast, first sanitize yeast brick and scissors. Use 10 grams of sterilized tap water, between 85–95°F (29–35°C), per gram of yeast. Sprinkle yeast onto water. Allow slurry to stand undisturbed for 20 minutes and then swirl. Use small amounts of wort to adjust to within 10°F (6°C) of wort temp before pitching. Ferment between 59–70°F (15–21°C).

## STORAGE:

Refrigerate until use. Do not freeze.