

Ale beer yeast CN36

Description

CN36 is produced under a series of rigorous processes, including pure expanding culture, separation, drying processes and so on. The whole processes meet the requirements of international food safety and health laws. CN36 is an excellent ale yeast to help produce varieties of the common ale styles. It is a natural strains and GMO free, classified as *Saccharomyces cerevisiae*. It can be used in craft beer houses and small beer factories.

Brewing properties

- Vigorous fermentation, high attenuation and high flocculation.
Quick start to fermentation and reaching a final gravity during 4 days at 18 °C.
- Suitable for high concentration of beer ,more than 6%(v/v).
Displays slight ester aroma without any unpleased smell if properly handled.
- Meanwhile, it can be used for lager-style beer at a low temperature.
Help to taste soft and present a clear and bright body.

Application

- Rehydrate the yeast in 5~10 times its weight of boiled water or diluted wort(2:1 water to wort) at 22~30 °C in a disinfectant container.
Gently stir for 5 minutes to suspend yeast completely and leave it for 10~20 minutes.
- Then adjust temperature to that of the wort if there is a temperature shock greater than 10 °C by mixing some wort.
Just inoculate without delay and blend the yeast and wort by the circulating pump.
- The whole process should be limited to 30 minutes to reduce risk of other microbial invasion.
It not necessary to aerate wort to help the yeast achieve active growth.

Packaging

Vacuum aluminum foil packaging, 500g / bags , 20bags/carton, 10kg/bag,1bag/carton

Storage

Store in low temperature and dry place, with the shelf life of 24months.

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INGREDIENTS: Yeast (*Saccharomyces cerevisiae*), emulsifier E491

Fermentation temperature: 10~25 °C

Dosage instructions: 50 to 100 g/hl ,
increase dosage up to 100 to 300 g/hl at special conditions of fermentation

Typical analysis

Dry weight: ≥93%

Living yeast cell: ≥8.0*10⁹ cfu/g

Wild yeast: ≤1.0*10³ cfu /g

Total bacteria: ≤5.0*10³ cfu /g

Lactobacillus: ≤1.0*10³ cfu /g

Pathogenic micro-organisms: none

Before releasing to markets, all products must pass a series of detection in our factory.

※According to ASBC and EBC methods of analysis.

