



Pure culture.
Pure flavour.
Alpine Yeast.

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Alpine British Ale

DESCRIPTION

Alpine Yesar British 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 m 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

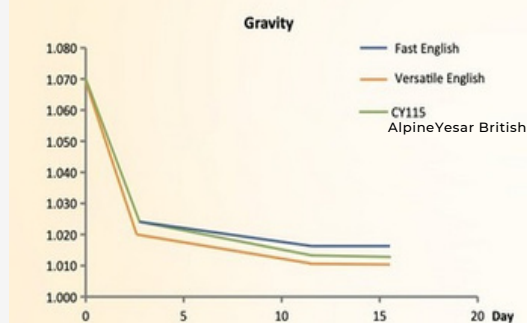
MICROBIOLOGICAL ANALYSIS

Species: *Saccharomyces cerevisiae*
 Dry weight: ≥ 93% Living yeast cell: ≥ 4.09* 10⁹/g Wild yeast: ≤ 1.0*10³ cfu /g Total bacteria: ≤ 5.03* 10³ cfu /g Lactobacillus: ≤ 1.0*10³ cfu /g.

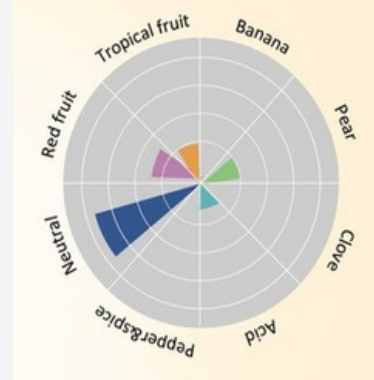
METHOD OF USE

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 ≤10°C
 with a shelf life of 24 months.



Pure culture. Pure flavour. Alpine Yeast

Alpine German

DESCRIPTION

Alpine Yeast German is a classic yeast for the production of bottom-fermented beers. Yeast with modest production of floral and fruity esters. Beer brewed with Alpine Yeast German is very clean, fresh and dry. Excellent for the production of classic American beers, Vienna, Lager, Munich Dunkel.

PERFORMANCE

Fermentation temperature: 10-20°C
 Apparent attenuation: 80-85%
 Diastatic: negative
 Alcohol tolerance: 10% (v/v)
 Fermentation performance: medium-high
 Flocculation: High

MICROBIOLOGICAL ANALYSIS

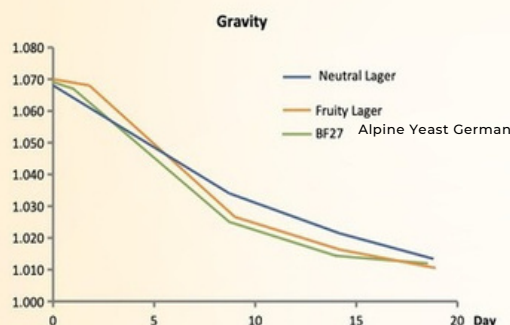
Species: **Saccharomyces pastorianus**
 Dry Weight: ** ≥ 93%
 Living Yeast Cells: ** ≥ 4.0×10^9 cfu/g
 Wild Yeast: ** ≤ 1.0×10^3 cfu/g
 Total Bacteria: ** ≤ 5.0×10^3 cfu/g
 Lactobacillus: ** ≤ 1.0×10^3 cfu/g

METHOD OF USE

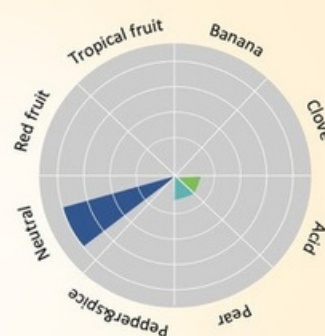
Dosage: 80 to 150 g/hl, increasing the dosage of yeast in difficult and high gravity fermentation conditions.

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 ≤10°C
 with a shelf life of 24 months.



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Alpine American Ale

DESCRIPTION

Alpine Yeast American is the typical American brewer's yeast with a clean and neutral flavor, which produces fruity low esters. This yeast has a wide adaptability for many types of American beers and highlights the characteristics and style of malt and hops. Ideal for American Ale, Pale Ale, IPA, Bown Ale, Amber.

PERFORMANCE

Fermentation temperature: 15-25°C
 Apparent attenuation: 75-83%
 Diastatic: negative
 Alcohol tolerance: 10% (v/v)
 Flocculation: Medium

MICROBIOLOGICAL ANALYSIS

Species: *Saccharomyces cerevisiae*
 Dry Weight: ** ≥ 93%
 Living Yeast Cells: ** ≥ 4.0×10^9 cfu/g
 Wild Yeast: ** ≤ 1.0×10^3 cfu/g
 Total Bacteria: ** ≤ 5.0×10^3 cfu/g
 Lactobacillus: ** ≤ 1.0×10^3 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:

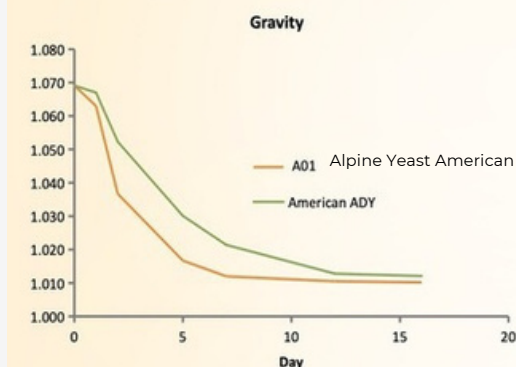
- Rehydrate the yeast in 10 times its weight in clean boiled water at 25-30°C in a sterile container.
- Make sure all the yeast is in contact with the water, leave it for 15 minutes and then stir gently for complete rehydration.

Leave it for another 5 minutes at 25-30°C.

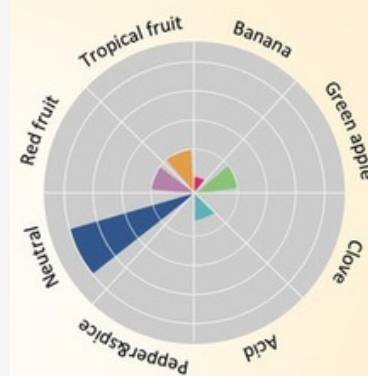
The rehydration process should not exceed 30 minutes to avoid damaging the viability of the yeast.

- 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 ≤10°C
 with a shelf life of 24 months.



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Alpine Lager

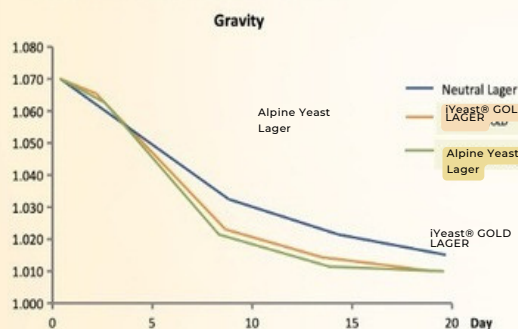
DESCRIPTION

Alpine Yeast Lager is a classic Swiss yeast for producing a wide range of lager and pilsen beers with rapid fermentation. The yeast profile makes it possible to brew excellent pale ale. Yeast with excellent fermentation performance and ability to produce clean and bright lagers with minimal diacetyl, fresh taste and floral notes.

PERFORMANCE

Fermentation temperature: 10-20°C
 Apparent attenuation: 80-84%
 Diastatic: negative
 Alcohol tolerance: 10% (v/v)
 Flocculation: High

Fermentation Profile



MICROBIOLOGICAL ANALYSIS

Species: **Saccharomyces pastorianus**
 Dry weight: ≥ 93% Living yeast cells:
 ≥ 4.0×10^9 cfu/g Wild yeast: ≤ 1.0×10^3 cfu/g
 Total bacteria: ≤ 5.0×10^3 cfu/g
 Lactobacillus: ≤ 1.0×10^3 cfu/g

METHOD OF USE

Dosage: 80 to 150 g/hl, increasing the dosage of yeast in difficult and high gravity fermentation conditions.

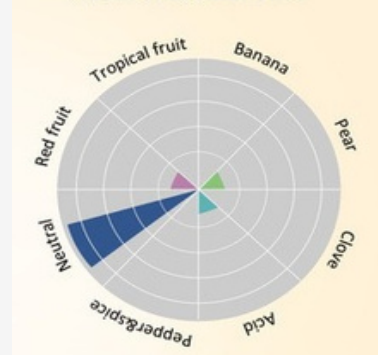
Rehydration method: •

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

Flavor characteristics



PACKAGING STORAGE

Vacuum packets of 0.500 Kg.
 Store at a temperature ≤10°C
 with a shelf life of 24 months.



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Alpine Hefe

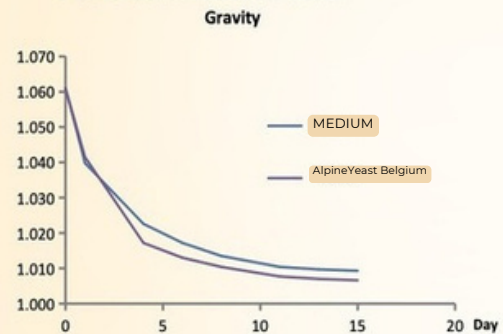
DESCRIPTION

Alpine Yeast Belgium is a typical yeast used to produce wheat beer characterized by fruity flavor notes. It has high attenuation and produces a balance of fruity esters typical of clove wheat beers. Ideal for the production of Weizenbock, Hefeweizen, Belgian Style Tripel

PERFORMANCE

Fermentation temperature: 15-25°C
 Apparent attenuation: 83-90%
 Diastatic: positive
 Alcohol tolerance: 10% (v/v)
 Flocculation: Low

Fermentation Profile



MICROBIOLOGICAL ANALYSIS

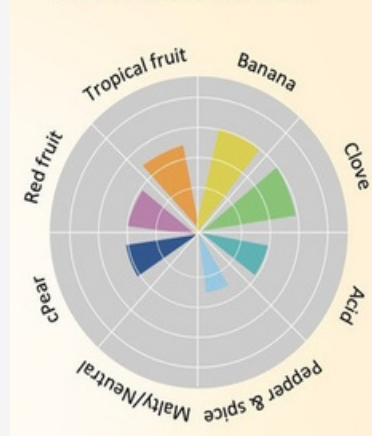
Species: *Saccharomyces cerevisiae*
 Dry Weight: $\geq 93\%$
 Living Yeast Cells: $\geq 4.0 \times 10^9$ cfu/g
 Wild Yeast: $\leq 1.0 \times 10^3$ cfu/g
 Total Bacteria: $\leq 5.0 \times 10^3$ cfu/g
 Lactobacillus: $\leq 1.0 \times 10^3$ cfu/g

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.

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.



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Alpine Pale Ale

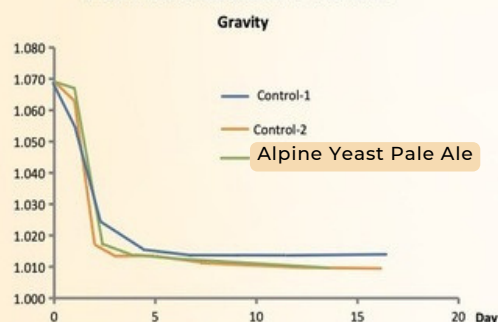
DESCRIPTION

Alpine Yeast Pale Ale is one of the classic brish brewer's yeasts with high floccula and good attenuation. This yeast produces well-balanced beers with a clean and neutral finish. Excellent for all English style beers including Pale Ale, IPA, Porter, Brown Ale. As a neutral brewer's yeast, Alpine Yeast Pale ale produces light fruity ester flavors that allow the beer to develop the full flavor of malt and hops. The high flocculation makes the beer bright and clear quickly.

PERFORMANCE

Fermentation tem perature: 15-25°C
 Apparent attenuation: 77-86%
 Diastatic: negative
 Alcohol tolerance: 13% (v/v)
 Flocculation: High

Fermentation Profile



MICROBIOLOGICAL ANALYSIS

Species: **Saccharomyces cerevisiae**
 Dry weight: $\geq 93\%$
 Living yeast cells: $\geq 4.0 \times 10^9$ cfu/g
 Wild yeast: $\leq 1.0 \times 10^3$ cfu/g
 Total bacteria: $\leq 5.0 \times 10^3$ cfu/g
 Lactobacillus:** $\leq 1.0 \times 10^3$ cfu/g

METHOD OF USE

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

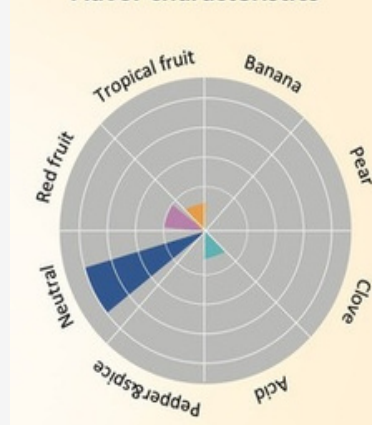
Rehydration method:

- 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.

Contact: Nemanja Đorđević

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.



Pure culture. Pure flavour. Alpine Yeast

Alpine CiderFast

Pure culture. Pure flavour. Alpine Yeast



DESCRIPTION

Selected active dry yeast: *Saccharomyces cerevisiae* var. *bayanus*.

A hybrid yeast that combines the strong fermentative power typical of the *bayanus* species with the ability of the *cerevisiae* species to regulate the production of aromatic compounds.

Thanks to its remarkable fermentative capacity, it can be used effectively under all fermentation conditions.

Alpine CIDERFAST maintains a neutral aroma and does not generate intrusive secondary aromas.

Ideal for producing dry or semi-dry ciders, whether natural or filtered.

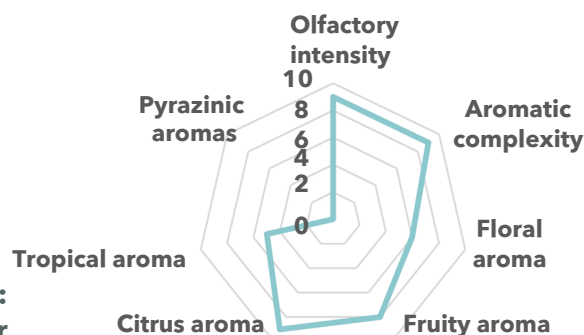
Enhances freshness while showcasing excellent varietal fruit expression.

Suitable for bottle refermentation.



PERFORMANCE

- High fermentative vigor
- Short lag phase
- Alcohol tolerance up to 18% vol
- Very high attenuation
- Low flocculation (requires time to settle)
- Sugar-to-alcohol conversion factor: 1% alcohol (v/v) per 16.8 g/L sugar
- Fermentation temperature range: 8-32 °C; ideal range: 18-24 °C
- Low production of volatile acidity
- Minimal production of sulfites (SO₂)
- Minimal production of acetaldehyde
- Almost no foam formation at medium-low temperatures
- Fast fermentations and refermentations across a wide pH range
- High resistance to inhibitory factors



DOSAGE

- Primary fermentation: 20-30 g/hL
- Refermentation / Carbonation: 30-40 g/hL

DIRECT INOCULATION

Sprinkle the yeast over the surface into at least 10 times its weight of must, either directly from the top of the tank or during filling after clarification.

Stir gently to prevent or break up clumps.

Transfer immediately into the fermenter.

WITH REHYDRATION

Rehydrate in water at 10 times the yeast's weight, at a temperature of 35-40 °C.

Mix thoroughly, then let stand for 10-15 minutes.



PACKAGING AND STORAGE

Vacuum-sealed 0.5 kg packs, supplied in 10 kg cartons.

Store in a cool, dry place.



Alpine CiderMousse



Description

Selected Active Dry Yeast

Derived from the spontaneous hybridization between *Saccharomyces cerevisiae* and *S. bayanus*. This yeast was selected in the Champagne region. Thanks to its strong fermentative vigor and high resistance, it is able to carry out difficult fermentations and refermentations, even under high pressure.

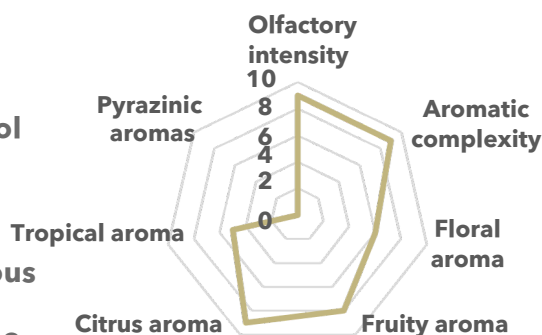
Alpine CIDERMOUSSE is an excellent yeast for producing fruity, rounded, full-bodied ciders with sweet notes. It is suitable for all types of cider – sweet or dry, fresh or from concentrate.

With a slower fermentation profile, it enhances aromas of baked fruit and ripe apple.



PERFORMANCE

- Very high fermentative vigor
- High alcohol tolerance up to 21.3% vol
- Moderate attenuation
- High flocculation
- Very good fructose assimilation
- Killer factor, prevailing over indigenous microflora
- Fermentation temperature range: 8-32 °C
- Low production of volatile acidity
- Minimal production of sulfites (SO₂)
- Minimal production of acetaldehyde
- Fast fermentations and refermentations across different pH ranges
- High resistance to fermentation-inhibiting factors
- Low production of amyl alcohols



DOSAGE

- Primary fermentation: 20-30 g/hL
- Refermentation / Carbonation: 30-40 g/hL

DIRECT INOCULATION

Sprinkle the yeast over the surface into at least 10 times its weight of must, either directly from the top of the tank or during filling after clarification.

Mix gently to prevent or break up clumps.

Transfer immediately into the fermenter.

WITH REHYDRATION

Rehydrate in 10 times the yeast's weight of water at 35-40 °C.

Mix thoroughly, then let stand for 10-15 minutes before use.



PACKAGING AND STORAGE

Vacuum-sealed 0.5 kg packs, supplied in 10 kg cartons. Store in a cool, dry place.

