



ACTIVE DRY CIDER YEAST

Tropical

product information

for **Craft Brewers**
from craft beer lovers

Type: *Saccharomyces cerevisiae*

Origin: A novel strain isolated in New Zealand

Contribution to cider: **Pinnacle Tropical** has the ability to produce aromatic thiols which contribute significant fruity esters of 'tropical fruit' and 'passion fruit', pear and fruit salad to the finished cider.

Rate of fermentation: **Pinnacle Tropical** is a good fermenter at cooler temperatures (12-15°C; 54-59°F) with a short lag phase. It is advisable to allow the temperature towards the end of fermentation to rise to 15°C (59°F) or above.

Nitrogen requirement: **Pinnacle Tropical** is considered a moderate user of nitrogen. A nitrogen supplement is strongly recommended when fermenting apple juice exhibiting low nitrogen levels and/or a high initial sugar level.

Hydrogen Sulphide production: **Pinnacle Silver** does not produce any detectable levels of hydrogen sulphide. The use of this yeast eliminates yeast-derived reductive characters in cidemaking.

Applications:

- The high aromatic thiol production combined with being POF negative ensures strong tropical.
- For production of a unique cider slightly different from classical ciders.
- Is suitable for rehydration.

Dosage: 25-50 g/hL

Shelf life: 48 months from production date. Refer to best before end date printed on the sachet. Opened sachets must be sealed and stored below 10°C.

A pure Active Dry Cider Yeast selected for its ability to enhance tropical aromas.



Alcohol tolerance:

Pinnacle Tropical displays good alcohol tolerance of up to 14-15% (v/v).



Volatile acidity:

Generally, less than 0.4 g/L



Foaming:

A low foaming strain



Killer activity:

Pinnacle Tropical has killer activity.



Phenolic off flavours [POF]:

POF negative yeast strain