



ACTIVE DRIED BREWING YEAST



SAN DIEGO ALE YEAST

Apex Cultures® San Diego originates from America’s west coast and is used today by a large number of commercial craft breweries.

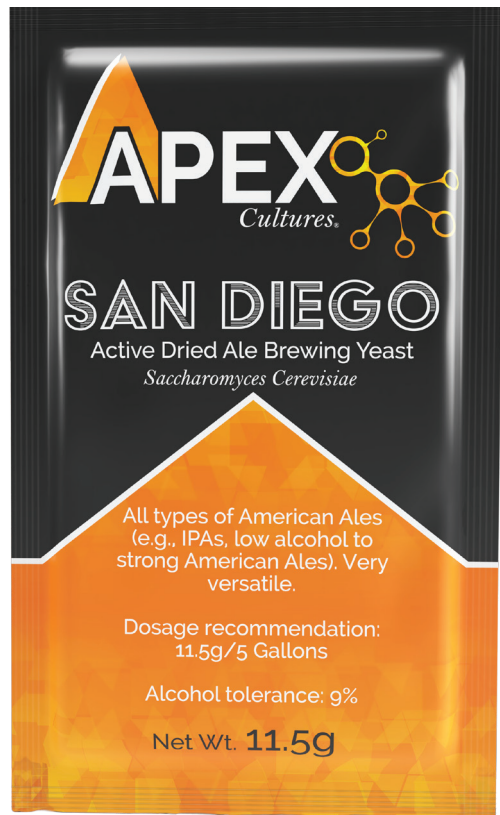
San Diego has an excellent fermentation capacity and ferments very quickly and clean. Reduction of diacetyl is very high, producing clean, crisp ales batch after batch. San Diego is a perfect choice for all types of American Ales like, IPAs, pale ales, low alcohol ales to strong ales.

COMPOSITION AND TECHNICAL CHARACTERISTICS

- Yeast: *Saccharomyces Cerevisiae*
- Dry matter: 95%
- Wild yeast: <math> < 10^3 </math> cfu/g
- Total bacteria: <math> < 10^2 </math> cfu/ml
- Lacto bacteria: <math> < 10 </math> cfu/ml



FLAVOR PROFILE



INSTRUCTIONS FOR USE

Dosage: Standard dosing rate is one 11.5g sachet per 5 gallons of wort. Pitch the yeast directly into the fermentation vessel on the surface of the wort.

Rehydration (optional): In sterile water at a temperature of 82-86°F (28-30°C). Dissolve the yeast at a ratio of 1:10 and let stand for 20 minutes. Then stir well to obtain a complete suspension of the yeast. Slowly cool yeast slurry down to the same temperature as your wort by adding small amounts of wort to the slurry and stirring. Dose the creamy yeast slurry directly into the fermenter.

BREWING PROPERTIES



- Fermentation kinetics:** fast, 7 days at 68°F (20°C)
- Fermentation temperature range:** 60-75°F (16-24°C)
- Apparent attenuation:** 81%
- Flocculation & sedimentation ability:** high
- Dosage recommendation:** 11.5g per 5 gallons of wort
- Alcohol tolerance:** 9%