

CELLAR  SCIENCE

NECTAR

PREMIUM
BEER YEAST

DESCRIPTION:

A fun, unique yeast with a UK pedigree that emphasizes fresh malt flavor while producing fruity, citrus and floral flavors. Perfect for Pale Ales and IPA's.

COMPOSITION & TECHNICAL CHARACTERISTICS:

Yeast (*Saccharomyces Cerevisiae*)

Dry matter: 95%

Wild yeast: <1/ml

Total Bacteria: <3/ml

Lacto Bacteria: <1/ml

SUGGESTED FERMENTATION RANGE:

64–72°F (18–22°C).

DOSAGE:

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

RE-HYDRATION:

NECTAR 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.

STORAGE:

Refrigerate until use. Do not freeze.