

YEASTS BEER



# Quality will always make the difference



# ATECREM ALE BW

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## DESCRIPTION

*Saccharomyces cerevisiae* yeast in cream.

Versatile yeast strain for Belgian style white beers such as Belgian wheat and blanches.

It produces a fairly dry, slightly acidic beer with a complex flavor profile dominated by spicy phenols and low to moderate ester formation.

## TECHNICAL SPECIFICATIONS

- Fermentation temperature: 19÷24 °C
- Cell concentration: 3,0÷4,0 x 10<sup>9</sup> UFC/g
- Flocculation: medium\*
- Attenuation: 75÷80%\*
- Alcohol tolerance: 11% vol.

*\*Results obtained under standard conditions*

## APPLICATIONS

Suitable for beer styles:

HIGH FERMENTATION: belgian pale ale, witbier.

SUGGESTED DOSAGE: 80÷100 g /hl

## PREPARATION MODE

Follow the instructions as listed:

- in the “GENERAL WARNINGS ATECREM YEAST” (Annex E)
- in the “GENERAL PROTOCOL FOR STARTING AND PREPARATION OF BEER YEAST STARTER” (Annex F).

## PACKAGES

1 kg bottle

5 kg can

50 g bottle

## SHELF LIFE AND STORAGE

Store at a temperature of 2÷4 °C.

Shelf life: 60 days from the date of production, as per the expiry date indicated on the label.



# ATECREM ALE WW

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## DESCRIZIONE

*Saccharomyces cerevisiae* yeast in cream.

Versatile yeast, suitable for the production of German wheat beers such as weiss and weizen, but it can also be used for low fermentation beers in order to obtain traditional bock style beers. This strain is characterized by the production of delicate hints of banana and cloves in balance with each other. The production of fruity esters can be enhanced by increasing the fermentation temperature, wort density and pressure. Flocculation is powdery and remains in suspension for a long time.

## TECHNICAL SPECIFICATIONS

- Fermentation temperature: 18÷24 °C
- Cell concentration: 3,5÷4,5 x 10<sup>9</sup> UFC/g
- Flocculation: low\*
- Attenuation: 75÷80%\*
- Alcohol tolerance: 10% vol

*\*Results obtained under standard conditions*

## APPLICATIONS

Suitable for beer styles:

HIGH FERMENTATION: weiss.

LOW FERMENTATION: traditional bock

SUGGESTED DOSAGE: 80÷100 g /hl.

## PREPARATION MODE

Follow the instructions as listed:

- in the “GENERAL WARNINGS ATECREM YEAST” (Annex E)
- in the “GENERAL PROTOCOL FOR STARTING AND PREPARATION OF BEER YEAST STARTER” (Annex F).

## PACKAGES

1 kg bottle

5 kg can

50 g bottle

## SHELF LIFE AND STORAGE

Store at a temperature of 2÷4 °C.

Shelf life: 60 days from the date of production, as per the expiry date indicated on the label.

# ATECREM ALE K

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## DESCRIPTION

*Saccharomyces cerevisiae* yeast in cream.

Strain used to produce traditional Cologne and lager style beers without having long fermentation times and extremely low temperatures. This yeast is used to produce beers with a clean, fruity flavor profile and little or no hint of diacetyl.

Requires filtration or additional settling time for clear beers.

## TECHNICAL SPECIFICATIONS

- Fermentation temperature: 14÷20°C
- Cell concentration: 3,5÷4,5 x 10<sup>9</sup> UFC/g
- Flocculation: low\*
- Attenuation: 78%\*
- Alcohol tolerance: 10,5% vol.

*\*Results obtained under standard conditions*

## APPLICATIONS

Suitable for beer styles:

HIGH FERMENTATION: kolsch, german brown, Dusseldorf altbier, american wheat ale, berliner weisse.

RECOMMENDED DOSAGE: 80÷100 g /hl

## PREPARATION MODE

Follow the instructions as listed:

- in the “GENERAL WARNINGS ATECREM YEAST” (Annex E)
- in the “GENERAL PROTOCOL FOR STARTING AND PREPARATION OF BEER YEAST STARTER” (Annex F).

## PACKAGES

1 kg bottle

5 kg can

50 g bottle

## SHELF LIFE AND STORAGE

Store at a temperature of 2÷4 °C.

Shelf life: 60 days from the date of production, as per the expiry date indicated on the label.

# ATECREM S 58

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## DESCRIPTION

*Saccharomyces cerevisiae* yeast in cream.

Yeast selected for its remarkable versatility in the preparation of all Belgian style beers and wheat beers. During fermentation it produces intense fruity and spicy notes with hints of banana, cloves and pepper. At the tasting beers are full bodied.

Particularly suited for refermentation both in bottle and in keg, it does not form lumps and leaves the beer limpid and well carbonated.

## TECHNICAL SPECIFICATIONS

- Fermentation temperature: 15÷22 °C
- Cell concentration: 4,0÷5,5 x 10<sup>9</sup> CFU/g
- Flocculation: powdery\*
- Attenuation: 70÷72%\*
- Alcohol tolerance: 9,5% vol.

*\*Results obtained under standard conditions*

## APPLICATIONS

Suitable for beer styles:

HIGH FERMENTATION: Belgian Blonde Ale, Belgian Pale Ale, Belgian Strong Ale, Belgian Dark Strong Ale, Dubbel, Tripel, Imperial Stout, English barleywine, witbier.

SUGGESTED DOSAGE:

- Primary fermentation: 80÷100 g /hl
- Re-fermentation in bottle or keg: 5÷10 g /hl

## PREPARATION MODE

Follow the instructions as listed:

- in the “GENERAL WARNINGS ATECREM YEAST” (Annex E)
- in the “GENERAL PROTOCOL FOR STARTING AND PREPARATION OF BEER YEAST STARTER” (Annex F).

## PACKAGES

1 kg bottle

5 kg can

50 g bottle

## SHELF LIFE AND STORAGE

Store at a temperature of 2÷4 °C.

Shelf life: 60 days from the date of production, as per the expiry date indicated on the label.

# ATECREM S 03

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## DESCRIPTION

*Saccharomyces cerevisiae* yeast in cream.

Versatile strain, suitable for the production of a wide variety of high fermentation beers, such as: Biere Blanche, Belgian Ale, Imperial stout, Trappist beers, etc. It leads to the production of beers with a floral and fruity aromatic profile and good body. It is a vigorous yeast, with medium sedimentation which does not form lumps but a powdery veil.

## TECHNICAL SPECIFICATIONS

- Fermentation temperature: 16-22 °C
- Cell concentration:  $4,0 \div 5,5 \times 10^9$  UFC/g
- Flocculation: powdery\*
- Attenuation:  $68 \div 72\%$ \*
- Alcohol tolerance: 9,5% vol.

*\*Results obtained under standard conditions*

## APPLICATIONS

Suitable for beer styles:

HIGH FERMENTATION: Belgian Blonde Ale, Belgian Pale Ale, Dubbel, Tripel, Strong English Ale.

SUGGESTED DOSAGE:  $80 \div 100$  g /hl

## PREPARATION MODE

Follow the instructions as listed:

- in the "GENERAL WARNINGS ATECREM YEAST" (Annex E)
- in the "GENERAL PROTOCOL FOR STARTING AND PREPARATION OF BEER YEAST STARTER" (Annex F).

## PACKAGES

1 kg bottle

5 kg can

50 g bottle

## SHELF LIFE AND STORAGE

Store at a temperature of  $2 \div 4$  °C.

Shelf life: 60 days from the date of production, as per the expiry date indicated on the label.

# ATECREM GREEN MOUNTAIN

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## DESCRIPTION

*Saccharomyces cerevisiae* yeast in cream.

This yeast strain produces beers with a balanced aromatic profile composed by fruity esters with a hint of peach and a light citrus note; notes that blend in harmony with the most intense aromas of hopped beers.

Green Mountain is a vigorous yeast, the tumultuous fermentation phase is very fast but some days are needed to finish the fermentation. It is recommended to ferment beer at temperatures between 18°C and 21°C for the first 5-6 days and then increase the temperature up to 22°C in order to increase attenuation.

## TECHNICAL SPECIFICATIONS

- Main features of this yeast are:
- Fermentation temperature: 18÷22°C.
- Cell concentration: 5.0÷8.0 x 10<sup>9</sup> UFC/g
- Flocculation: medium-low\*
- Attenuation: 75÷83%\*
- Alcohol tolerance: 10% vol

*\*Results obtained under standard conditions*

## APPLICATIONS

Suitable for beer styles:

HIGH FERMENTATION: American IPA, English IPA, Imperial IPA, New England IPA, spiced and aromatic beers.

SUGGESTED DOSAGE: 80÷100 g /hl for Plato less than 15.

## PREPARATION MODE

Follow the instructions as listed:

- in the “GENERAL WARNINGS ATECREM YEAST” (Annex E)
- in the “GENERAL PROTOCOL FOR STARTING AND PREPARATION OF BEER YEAST STARTER” (Annex F).

## PACKAGES

50 g bottle

1 kg bottle

5 kg can

## SHELF LIFE AND STORAGE

Store at a temperature of 2÷4 °C.

Conservation period: 60 days from the date of production; as per the expiry date indicated on the label.

# ATECREM ALE LN3

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## DESCRIPTION

*Saccharomyces cerevisiae* yeast in cream.

Typical english strain characterized by the production of a delicate fruity aromatic profile, it enhances malt and hop notes, good attenuation. It leads to the production of beers balanced to the palate, slightly sweet and with a slight hint of tropical fruit.

## TECHNICAL SPECIFICATIONS

- The main features of this yeast are:
- Fermentation temperature: 18÷24°C.
- Cell concentration: 2,0÷3,0 x 10<sup>9</sup> UFC/g
- Flocculation: high\*
- Attenuation: 75÷85%\*
- Alcohol tolerance: 10% vol.

*\*Results obtained under standard conditions*

## APPLICATIONS

Suitable for beer styles:

HIGH FERMENTATION: dry stout,

english barleywine, english ipa, New England ipa, scottish heavy, scottish light, imperial stout, english old ale, english brown ale, oatmeal stout.

RECOMMENDED DOSAGE: 80÷100 g /hl for Plato less than 15.

## PREPARATION MODE

Follow the instructions as listed:

- in the “GENERAL WARNINGS ATECREM YEAST” (Annex E)
- in the “GENERAL PROTOCOL FOR STARTING AND PREPARATION OF BEER YEAST STARTER” (Annex F).

## PACKAGES

1 kg bottle

5 kg can

50 g bottle

## SHELF LIFE AND STORAGE

Store at a temperature of 2÷4 °C.

Shelf life: 60 days from the date of production, as per the expiry date indicated on the label.



# ATECREM LG 37

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## DESCRIPTION

*Saccharomyces pastorianus* yeast in cream.

Originating from Weißenstephan in Germany It is an extremely versatile strain which is part of the family of yeasts most used for the production of low fermentation beers both in German style, lager, and Czech style, bock. The result is beers with delicate floral and fruity aromas well balanced and with a clean taste.

A prolonged diacetyl rest is necessary for the reabsorption of the diacetyl which can be formed during fermentation.

Excellent attenuation.

## TECHNICAL SPECIFICATIONS

- Fermentation temperature: 8÷16 °C
- Cell concentration: 2,5÷7,0 x 10<sup>9</sup> UFC/g
- Flocculation: high\*
- Attenuation: 78÷82%\*
- Alcohol tolerance: 10,5% vol.

*\*Results obtained under standard conditions*

## APPLICATIONS

Suitable for beer styles:

LOW FERMENTATION: lager, Vienna lager, Münchener dunkel, oktoberfestbier, Marzen, bock, doppelbock, traditional bock and all low fermentation in general.

SUGGESTED DOSAGE: 180÷200 g /hl.

## PREPARATION MODE

Follow the directions listed:

- in the “GENERAL WARNINGS ATECREM YEAST” (Annex E)
- in the “GENERAL PROTOCOL FOR STARTING AND PREPARING STARTER YEAST FOR BEER” (Annex F).

## PACKAGES

1 kg bottle

5 kg can

50 g bottle

## SHELF LIFE AND STORAGE

Store at a temperature of 2÷4 °C.

Conservation period: 60 days from the date of production; as per the expiry date indicated on the label.

# ATECREM ALE 05

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## DESCRIPTION

*Saccharomyces cerevisiae* yeast in cream.

This strain produces well balanced beers with a clean and fresh aftertaste with a low production of esters and almost no diacetyl. It is ideal for the production of American style beers where the complex aromas of malt and hops are exalted. If used at temperatures higher than 22°C it could produce a slight fruity smell.

## TECHNICAL SPECIFICATIONS

- Fermentation temperature: 15÷22 °C
- Cell concentration: 2,5÷4,0 x 10<sup>9</sup> UFC/g
- Flocculation: medium\*
- Attenuation: 80%\*
- Alcohol tolerance: 9% vol

*\* Results obtained under standard conditions*

## APPLICATIONS

Suitable for beer styles:

HIGH FERMENTATION: american amber ale, american brown ale, english ipa, american ipa, american pale ale, american stout, fruit beer, imperial ipa, american ale, Porter.

It can also be used for refermentations in bottle.

SUGGESTED DOSAGE:

- Primary fermentation: 80÷100 g /hl
- Refermentation in bottle: 5÷10 g/hl

## PREPARATION MODE

Follow the instructions as listed:

- in the “GENERAL WARNINGS ATECREM YEAST” (Annex E)
- in the “GENERAL PROTOCOL FOR STARTING AND PREPARATION OF BEER YEAST STARTER” (Annex F).

## PACKAGES

1 kg bottle

5 kg can

50 g bottle

## SHELF LIFE AND STORAGE

Store at a temperature of 2÷4 °C.

Shelf life: 60 days from the date of production, as per the expiry date indicated on the label.

# ATECREM BF SAISON

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## DESCRIPTION

*Blend of Saccharomyces cerevisiae yeasts in cream.*

Born from the union of Belgian and French Saison, a perfect blend of the two strains, grown together, which allows the brewer to “play” during fermentation and obtain different results according to the temperatures used. The result is complex saison beers with an aromatic profile ranging from sweet notes to citrus notes up to intense spicy ones. On the palate it is possible to obtain beers having a fresh, dry and slightly acidic finish as well as smooth and silky.

## TECHNICAL SPECIFICATIONS

- Fermentation temperature: 18÷32 °C
- Cell concentration: 5,5÷8,5 x 10<sup>9</sup> UFC/g
- Flocculation: low\*
- Attenuation: 80-90%\*
- Alcohol tolerance: 12% vol.

*\*Results obtained under standard conditions*

## APPLICATIONS

Suitable for beer styles:

HIGH FERMENTATION: Saison, Belgian and French Ale; specialty beers.

It can also be used for refermentations in bottle.

SUGGESTED DOSAGE:

- Primary fermentation: 80÷100 g/hl
- Bottle refermentation: 5÷10 g/hl

## PREPARATION MODE

Follow the instructions as listed:

- in the “GENERAL WARNINGS ATECREM YEAST” (Annex E)
- in the “GENERAL PROTOCOL FOR STARTING AND PREPARATION OF BEER YEAST STARTER” (Annex F).

## PACKAGES

1 kg bottle

5 kg can

50 g bottle

## SHELF LIFE AND STORAGE

Store at a temperature of 2÷4 °C.

Shelf life: 60 days from the date of production, as per the expiry date indicated on the label.

# ATECREM ALE 04

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## DESCRIPTION

*Saccharomyces cerevisiae* yeast in cream.

Typical yeast for English style beers with a rich, fresh and slightly fruity mineral organoleptic profile. It can be used for high Plato grade beers, or when a rounder beer is desired. Small amounts of diacetyl can be formed, which are pleasant and well balanced.

## TECHNICAL SPECIFICATIONS

- Fermentation temperature: 15÷24 °C
- Cell concentration: 2,5÷4,0 x 10<sup>9</sup> UFC/g
- Flocculation: high\*
- Attenuation: 75÷78%\*
- Alcohol tolerance: 10% vol.

*\*Results obtained under standard conditions*

## APPLICATIONS

Suitable for beer styles:

HIGH FERMENTATION: stout, english barleywine, english ipa, scottish heavy, scottish light, imperial stout, english old ale, oatmeal stout, english brown ale.

It can also be used for refermentations in bottle.

SUGGESTED DOSAGE:

- Primary fermentation: 80÷100 g /hl
- Refermentation in bottle: 5÷10 g/hl

## PREPARATION MODE

Follow the instructions as listed:

- in the “GENERAL WARNINGS ATECREM YEAST” (Annex E)
- in the “GENERAL PROTOCOL FOR STARTING AND PREPARATION OF BEER YEAST STARTER” (Annex F).

## PACKAGES

1 kg bottle  
5 kg can  
50 g bottle

## SHELF LIFE AND STORAGE

Store at a temperature of 2÷4 °C.

Shelf life: 60 days from the date of production;  
as per the expiry date indicated on the label.

# ATECREM TRAPPIST HG

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## DESCRIPTION

*Saccharomyces cerevisiae* yeast in cream.

It is part of the Belgian yeast strains typical of Trappist Abbeys.

It produces a good balance of complex fruity esters and phenolic compounds, whose concentrations varies according to fermentation temperature. At the tasting beers are dry and well balanced. These characteristics make it suitable for the production of Belgian style beers, even those with high alcohol.

## TECHNICAL SPECIFICATIONS

- Fermentation temperature: 20÷26°C
- Cell concentration: 4,0÷5,0 x 10<sup>9</sup> UFC/g
- Flocculation: medium/high\*
- Attenuation: 80÷95%\*
- Alcohol tolerance: 12% vol.

*\*Results obtained under standard conditions*

## APPLICATIONS

Suitable for beer styles:

HIGH FERMENTATION: Special beers,

Bière de Garde, Belgian Strong Ale: Dubbel, Tripel and Saison.

SUGGESTED DOSAGE: 80÷100 g /hl.

## PREPARATION MODE

Follow the directions listed:

- in the “GENERAL WARNINGS ATECREM LIEVITI” (Annex E)
- in the “GENERAL PROTOCOL FOR STARTING AND PREPARING STARTER LIEVI FOR BEER” (Annex F)

## PACKAGES

1 kg bottle

5 kg can

50 g bottle

## SHELF LIFE AND STORAGE

Store at a temperature of 2÷4 °C.

Conservation period: 60 days from the date of production;  
as per the expiry date indicated on the label.

# ATECREM ALE BA2

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## DESCRIPTION

*Saccharomyces cerevisiae* yeast in cream.

Excellent yeast for Belgian beers with high alcohol content, strong and dark with a clean aromatic profile, which allows to use musts rich in malt. If used at higher fermentation temperatures esters can be formed with hints of dried fruit.

## TECHNICAL SPECIFICATIONS

- Fermentation temperature: 20÷24 °C
- Cell concentration: 2,5÷4,0 x 10<sup>9</sup> UFC/g
- Flocculation: medium\*
- Attenuation: 75÷80%\*
- Alcohol tolerance: 12 %vol.

*\*Results obtained under standard conditions*

## APPLICATIONS

Suitable for beer styles:

HIGH FERMENTATION: belgian blonde ale, belgian strong ale, belgian dubbel/trippel, belgian pale ale, special beers.

SUGGESTED DOSAGE: 80÷100 g /hl.

## PREPARATION MODE

Follow the instructions as listed:

- in the “GENERAL WARNINGS ATECREM YEAST” (Annex E)
- in the “GENERAL PROTOCOL FOR STARTING AND PREPARATION OF BEER YEAST STARTER” (Annex F).

## PACKAGES

1 kg bottle

5 kg can

50 g bottle

## SHELF LIFE AND STORAGE

Store at a temperature of 2÷4 °C.

Shelf life: 60 days from the date of production, as per the expiry date indicated on the label.

# ATTACHMENT F

## GENERAL PROTOCOL FOR STARTER PREPARATION BREWING YEASTS

- Remove the yeast from the refrigerator and allow it to acclimatize in an environment with a temperature of 20-25°C at least 8-10 hours before use.

**It is recommended not to shake the yeast bottle before use.**

- Transfer the beer must into the fermentation tank bringing it to the desired fermentation temperature.
- Add the chosen ATECREM yeast to the fermenter during beer must transfer only when there is a volume of must inside the fermenter of approximately 100 liters and the temperature is stable.
  - 1 kg of ATECREM is suggested for inoculation of 10/11 hl of must with a degree Plato <16. With yeasts used for low fermentation the dosage should be doubled.
  - To promote yeast activation and replication we recommend the use of 30-50 g/hl of LYSOPOL (yeast autolysate) as a nutrient during the inoculation phase. The use of LYSOPOL allows to decrease the lag-time and contributes to the organoleptic improvement of the beer.
- With the use of ATECREM yeasts, it is not necessary to oxygenate the must to promote yeast activation and cell replication, as our yeast cream is already active.
- In conical bottom fermenters, it is advisable to turn off, if possible, the lowest cooling band during fermentation in order to allow the yeast to perform a homogeneous fermentation of the mass thanks to the convective motions formed during the fermentation phase, which allow a continuous dispersion of the yeast in the must.

**No GMOs in accordance with EC Reg. n. 1829/2003 and EC Reg. n. 1830/2003 and subsequent amendments. No Allergens in accordance with EC Reg. n. 1169/2011 and subsequent amendments.**





Over 40 years of experience, a constant investment in the most advanced technology and a close-knit team of brewers, microbiologists and food technologists make Bioenologia 2.0 one of the most advanced companies in the industry for the production and marketing of high-performance, sustainable and reliable yeasts capable of achieving high quality levels of excellence.

Bioenologia 2.0 is the undisputed leader in the production of fresh yeast cream, 100% natural, made in Italy. Each product, whether it is intended for winemaking, brewing or breadmaking, is the result of constant investment in research and development, in an increasingly close relationship between technology and nature. The strong point of the company is in fact experimentation linked to practical application, in order to offer solutions aimed at sensorial perfection and practicality of use.

The correct management of yeast is the main aspect for the production of quality beer. Yeast is the “engine”, responsible for aroma, organoleptic characteristics and shelf life. Our staff, highly qualified and extremely competent, also ensures a fast and efficient consulting service and after-sales assistance. It is no coincidence that our Atecrem have seduced and convinced brewers around the world!

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