APEX Cultures®

# SAN DIEGO ALE SPEC SHEET

## TECHNICAL DESCRIPTION

San Diego is a particular yeast strain applied for the top fermentation of beers. San Diego has its origin from America and is today used by a large number of commercial craft breweries.

San Diego has an excellent fermentation capacity and ferments very quickly. The final aroma is very clean. San Diego has good sedimentation properties at the end of fermentation. The final attenuation degree is very high and the reduction of diacetyl is very high. Fermentation time depends on the yeast amount dosed, kind of propagation and the temperature of fermentation.

## COMPOSITION AND TECHNICAL CHARACTERISTICS

Yeast (Saccharomyces Cerevisiae).
Dry matter: 95%
Wild yeast: Abs
Total Bacteria: <3/mL* Lacto Bacteria: <1/mL*

GMO FREE

## DOSAGE

Standard dosing rate is 60-80 g/hL. The lower the temperature, the higher the recommended dosage in g/hL.

## INSTRUCTIONS FOR USE

Propagation: in sterile water at a temperature of 82-86°F. 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 down to the same temperature as the fermentation with the addition of wort in small intervals. Dose the creamy yeast slurry directly into the fermenter. It is also possible to spread the yeast on the top of the wort in the fermentation vessel and then mix by dosing oxygen.

## ADDITIONAL INFORMATION

Standard temperature for fermentation is between 60-71°F.

## STORAGE AND PACKAGING

Store in the original sealed packaging, away from light, in a dry and odorless place. Store preferably at a temperature <68°F. Do not freeze. Best before the date on the packaging. Use immediately after opening.