

THE NEW BREWLINE YEASTS

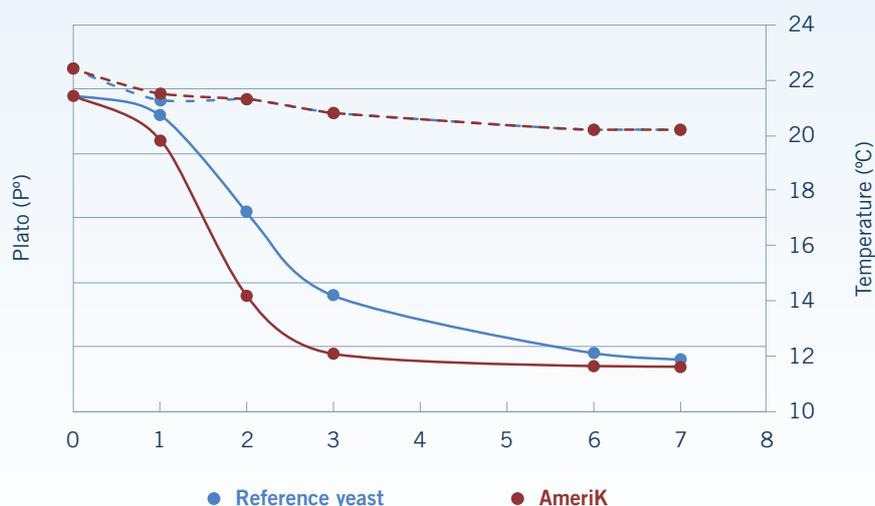
Carefully selected, with Production and Insured Quality designed for optimised yield and organoleptic performance. Discover AMERIK & CELTIK!

ORIGIN **AMERIK**

BREWLINE already offers a high-performing strain for the production of dry-hopped beers with **POP yeast**, widely used by craft breweries across Europe.

The R&D team at BREWLINE by Lamothe-Abiet is now introducing **AmeriK**, a strain capable of reaching **80% attenuation with ease and within optimised timelines**, thanks to **efficient sugar assimilation** and **improved alcohol tolerance**.

This makes it an **excellent choice for American-style** hoppy beers as well as **high-gravity brews**. Such fermentation control delivers a **more refined organoleptic profile**, thereby **enhancing the expression of hop thiols** in the production of IPA, APA, and NEIPA.



ORIGIN
AMERIK

IPA · Pale Ale

ORIGIN
CELTIK

English Ale · Porter
Strong beer · Stout

ORIGIN **CELTIK**

The pride of offering a yeast perfectly suited for the production of **English Ales** and **Porters**, where fermentation qualities embody the *fighting spirit*: **enhanced performance** while **preserving the traditional aromatic character**.

For a standard 12°P brew, the residual **3°P is reached in just 48 hours**. Moreover, its **tolerance to alcohol** and **anaerobic stress** allows for the **expression of a well-balanced profile** between esters and higher alcohols.

The choice of fermentation temperature gives brewers the option of **producing a relatively neutral beer** or one with **subtle fruity and floral notes**. **Rapid flocculation** makes **maturation management easier** for the brewer.

CeltiK is a **true demonstration of the high level of expertise** within the BREWLINE by Lamothe-Abiet team, developed in collaboration with renowned craft brewers.