

Developed through a dedicated selection program for **British-style beers**, the **CeltiK yeast** was created by **Brewline by Lamothe-Abiet** for the production of **English Ale** and **Porter**, where fermentation performance and aromatic tradition come together.

It is characterised by very rapid fermentation, easily achieving low residual attenuation. Its good tolerance to alcohol and anaerobic stress ensures a controlled and well-balanced aromatic profile between esters and higher alcohols.

Depending on the fermentation temperature, **CeltiK yeast** can produce either a neutral profile or delicate fruity and floral notes. Its fast flocculation facilitates clarification and maturation management, ensuring a clean and stable beer.

Typical results on an English Ale

	CeltiK yeast
Brew °P	12,5°P
Fermentation temperature	22°C
Residual °P after 24h	7,3°P
Residual °P after 48h	3,1°P
Residual °P at 5 days	2,9°P
Alcohol content	5,1% vol.
Sedimentation	High

BREWING PROPERTIES

Latency	Short	Ester production	Low
Apparent attenuation limit	76-85%	Diacetyl and pentanedione production	Absent to low (<25 ppb under stress conditions)
Alcohol tolerance	15% v/v	Sedimentation	High

APPLICATION FIELD

- **Recommended dosage:** 50-80 g/hL
- **Optimal fermentation temperature:** 14-22°C

INSTRUCTIONS FOR USE

Pour the yeast into sterile wort taken at fermentation temperature, then gently stir and let it rest for 15 minutes before adding it to the fermentation tank. It is also possible to sprinkle the yeast directly onto the surface of the wort in the fermentation vessel.

SPECIFICATIONS

PHYSICAL

Appearance & colour	Beige to brown granules
Revivable yeasts	≥ 7.10 ⁹ UFC/g

HEAVY METALS

Lead	< 2 mg/kg
Mercury	< 1 mg/kg
Arsenic	< 3 mg/kg
Cadmium	< 1 mg/kg

MICROBIOLOGICAL

Other yeasts	< 10 ⁵ UFC/g
Total bacteria	< 10 ⁵ UFC/g
Lactic acid bacteria	< 10 ⁵ UFC/g
Coliforms	< 10 ² UFC/g
<i>Escherichia coli</i>	Absence in 1 g
Salmonella	Absence in 25 g
<i>Staphylococcus aureus</i>	Absence in 1 g

PACKAGING & STORAGE

- 500 g packs.
- Packaged under protective atmosphere. Store in the original sealed packaging in a cool, dry place (ideally between 4 and 10 °C). Reseal any opened package immediately and airtight, store at 4 °C, and use within 7 days after opening. Respect the best-before date indicated on the package.

