



# ALE-CN36

## » Description

CN36 is an excellent ale yeast to help produce a broad variety of common ale styles. It is a natural, GMO-free strain, that is being widely used in craft breweries.

## » Brewing properties

Vigorous fermentation, high attenuation and high flocculation.  
Quick start; final gravity can be reached within 4 days.  
Produces a neutral taste and presents a clear and bright body.

## » Application

Rehydrate the yeast in 5-10 times its weight of boiled water or diluted wort (2:1 water to wort) at 22-30°C in a disinfected container.  
Gently stir for 5 minutes to suspend yeast completely and leave it for 10-20 minutes. Adjust the temperature by adding some wort (if the difference in temperature is greater than 10°C).  
Inoculate immediately and blend the yeast and wort.  
The whole process should be limited to 30 minutes to reduce risk of contamination. It's not necessary to aerate wort to help the yeast achieve active growth.

## » Specifications

**Ingredients:**  
Yeast (*Saccharomyces cerevisiae*),  
emulsifier E491  
**Fermentation temperature:**  
10-25°C  
**Dosage instructions:**  
50 to 100 g/hl, increase dosage up to  
100 to 300 g/hl at special conditions of  
fermentation

## » Typical analysis

**Dry weight:** ≥ 93%  
**Living yeast cells:** ≥ 8.0\*10<sup>9</sup> cfu/g  
**Wild yeast:** ≤ 1.0\*10<sup>3</sup> cfu/g  
**Total bacteria:** ≤ 5.0\*10<sup>3</sup> cfu/g  
**Lactobacillus:** ≤ 1.0\*10<sup>3</sup> cfu/g  
**Pathogenic micro-organisms:** none



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Korspelsesteenweg 86  
B - 3581 Beverlo  
BROUWLAND.COM

