

**Pure Fermentation  
Nottingham Ale®**



**Top Fermented Dry Pure Culture Yeast for  
Preparing Beer – 10862**

Nottingham Ale yeast from Eaton's Begerow Product Line is a brewer's yeast from the U.K. with outstanding fermentation properties and first-rate taste results.

Its pronounced flocculation properties are intended to promote clarification of beer considerably after fermentation. Nottingham Ale yeast has a positive effect on improving the classic flavor of beer. Nottingham Ale yeast binds small amounts of ester flavor and aroma thus enabling development of the natural malt flavor. It has also been used successfully many times for fermenting premium lager styles of beer.

The specific advantages of Nottingham Ale yeast:

- Consistent product quality
- Pronounced flocculation properties
- Pronounced ale aroma

**Application**

A minimum amount of approx.  $10 \times 10^6$  yeast cells/ml is recommended for preliminary fermentation.

Dissolve dry pure culture yeast in approximately 10 times the amount of water of 98.6 °F (37 °C) and allow to soak for 15 minutes, then stir briefly, and mix in the wort. Always rehydrate in clear water. Do not add to the mash without rehydrating first.

Nottingham Ale yeast has been especially developed to ensure quick and reliable preliminary fermentation after rehydration. No supportive activities are necessary such as ventilating the mash. The optimum fermentation temperature is 57 – 70 °F (14 – 21 °C).

Please note that rehydrated yeast cells do not tolerate great fluctuations in temperature (max.  $\Delta$  10 °F (5 °C)/h).

Application	Application quantity in oz/100 gal (g/hl) for fermentation conditions	
	normal	difficult
Top-fermented beer	13.4 100	16 – 18.7 120 – 140

**Safety**

Since this product is used directly for food production, there are no safety specifications required for Nottingham Ale. There are no known risks to humans or the environment during storage, handling and shipping.

Important note: Water pollution class (WPC) = 0

**Storage**

Nottingham Ale yeast is packed under protective gas in an airtight aluminum sandwich film. Since the product is vacuum-packed, it is easy to determine if the packaging is intact.

Nottingham Ale yeast can be stored at a temperature of < 46 °F (8 °C) for a period of two years, provided the packaging remains intact.

Use up any remaining product quickly once the packaging is opened.

**Delivery Information**

Nottingham Ale yeast is sold under article no. 93.210 and is available in the following package sizes:

- 1.1 lb (500 g)            aluminum sandwich foil block pack
- 20 x 1.1 lb (500 g)    aluminum sandwich foil block packs in carton

HS Customs Tariff: 2102 10 90

**Certified Quality**

Nottingham Ale yeast is manufactured by Lallemand, Inc., Montreal, Canada and is constantly monitored to ensure consistently high quality during the production process. These inspections include technical functional criteria as well as safeness in accordance with relevant laws governing production of foods. Strict controls are additionally carried out immediately prior to and during final packaging.

Nottingham Ale® is a registered trademark of Lallemand Inc.

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Not all products in Eaton's Begerow Product Line are available in all regions. Please contact your local Eaton Filtration office to determine availability.

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