TDS – Chico Maestro

**Description**

Chico Maestro is a high quality Active Dry Brewing Yeast that brings forth the quintessential characteristics of American Ales, with a focus on crispness, clean fermentation, and a pronounced hop-forward aroma.

**Benefits**

* Well-suited for brewing a wide range of hop-forward styles like West Coast IPA, American Pale Ale, Double IPA, American Amber Ale or California Common
* 76 - 82% Attenuation
* High flocculation
* 9 - 11% ABV alcohol tolerance
* Very fast fermentation rate
* Excellent foam stability
* Low Acetaldehyde
* POF negative

**Principle**

The Chico Maestro produces well-balanced beers characterised by low diacetyl levels and a clean profile, featuring very subtle banana-like aromas and floral hints that allow the grain and hop flavours to shine through.

**Application and rates of use**

**Pitching rate:** 50-100g/hL. The pitching rate varies with original gravity of the wort as well as brewing conditions.

**When to Use:**

This yeast can be pitched directly. If rehydration is preferred, follow these steps:

* Prepare the rehydration medium: 10 times the weight of yeast (5 litres for a 500g package), using either sterile wort (<5° Plato) or sterile water at 28 - 35°C (82 - 95°F). Optimum 30°C (86°F). We recommend against using demineralised water.
* Open the 500g package with sterile scissors and sprinkle on the surface to avoid clumping.
* Gently stir before leaving for 15 – 20 minutes, the slow rehydration will allow yeast membranes to reform.
* Adjust the temperature of the rehydrated yeast to within 5°C (9°F) of the pitching wort. Never subject the yeast to temperature shock.
* Gently stir and leave for a further 5 – 10 minutes.
* Stir well and pour into the wort to start fermentation. Use the rehydrated yeast within 30 minutes of rehydration.

**Optimal fermentation temperature:** 16 - 21°C | 60 – 70°F

**Typical Analysis at packaging:**



Storage and shelf life info can be copied and pasted from sales sheet