


# The Official Pink Boots Yeast



Selected and Provided by  **ESCARPMENT  
LABORATORIES**

## A Dual-Purpose Strain for Light Ales and IPAs

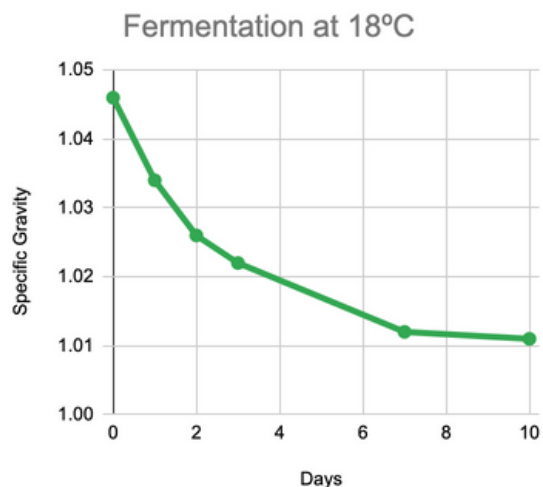
This yeast was selected to provide flexibility when paired with the Pink Boots hop blend and Pink Boots malt. Hailing originally from Germany, it is a unique Kölsch yeast that offers dual-purpose applications in light ales and shows strong biotransformation and good haze in hazy IPA styles.

In light beers, this yeast shines through with bright and punchy white wine-like aromatics. In hoppier beers, it shows citrus-forward biotransformation properties.

### KEY CHARACTERISTICS:

<b>Attenuation:</b>	70-80%
<b>Temperature Range:</b>	14-20°C (57-68°F)
<b>Diastatic (STA1+):</b>	No
<b>Fermentation Rate:</b>	Medium (at FG in 7 days)
<b>Flocculation:</b>	Medium (powdery)
<b>Alcohol Tolerance:</b>	Medium (10% maximum)
<b>Phenolic:</b>	No
<b>Biotransformation:</b>	Medium Biotransformation (Terpenes and Thiols)
<b>Flavour Profile:</b>	White Wine, Citrus, Balanced
<b>Suitable Beer Types:</b>	Hop Forward Beers (IPA, DIPAs, Pale Ale), Light Ales (Kölsch, Blond Ale, Cream Ale, etc)

### FERMENTATION CURVE:



### HOW TO PLACE YOUR ORDER:

This strain is available all year round! To schedule your order or to ask any recipe related questions, contact the sales team at Escarpment Labs ([sales@escarpmentlabs.com](mailto:sales@escarpmentlabs.com)). Please note that just buying the yeast doesn't automatically register your team for a brew day. You must also fill out the [registration form](#) to certify your brew as an official Pink Boots Collaboration Day!

