

Cider

## ALLEGRO (AL-48)

The definitive H<sub>2</sub>S-preventing yeast  
for cidemakers

A standout yeast for its ability to produce premium, fruit forward ciders. Allegro has a fast period of establishment with rapid and reliable fermentation kinetics. In fermentations <15 °C, increase temperature near the end to ensure a proper finish.

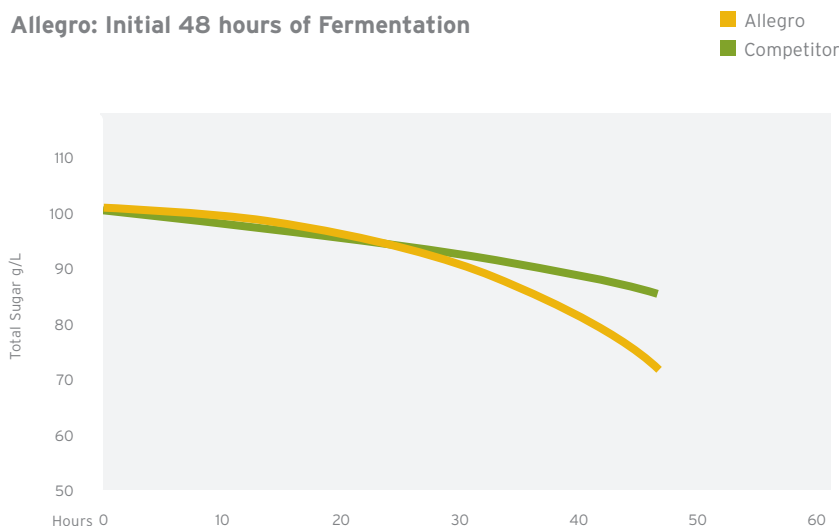
Medium to full bodied with a smooth, fruity finish. Allegro imparts layers of fresh fruit with aromas such as winey esters, peach, pear, pineapple, red apple, honey, and raspberry.

Suitable for premium ciders destined for aging.

### Recommended Styles:

- New World
- French
- Ice
- Apple Wine
- Fruit Cider

### Allegro: Initial 48 hours of Fermentation



## TECHNICAL CHARACTERISTICS

Temperature Range	10 °C to 28 °C
Optimal Temperature	15 °C to 18 °C
Cold Tolerance*	13 °C
Alcohol Tolerance	16%
Nitrogen Requirements	Medium

Dosage	0.2-0.35 g/L
SO <sub>2</sub> Production	Low
H <sub>2</sub> S Production	None
Flocculation	High
Killer Factor	Active
MLF Compatible	Yes
Species	<i>S. cerevisiae bayanus</i>

### YAN Levels:

Low	150-225
Medium	225-300
High	300+

\* Once active fermentation has been established.



## REHYDRATION PROTOCOL

Correct yeast rehydration  
is crucial to obtain a  
healthy fermentation.

**Please follow the Rehydration Instructions to avoid stuck or sluggish fermentations.**

### Inoculation Rate:

0.2-0.35 g/L (1.7-2.9 lbs/1000 gallons)

### Rehydration Instructions:

1. In an inert and sterile container, prepare chlorine-free water at 38-42 °C (100-108 °F) that is 10 times the weight of the yeast to be rehydrated.
2. Gently mix the yeast into the water and allow 20 minutes for rehydration.
3. After rehydration, begin to slowly add full strength juice into the yeast mixture every 5 minutes to allow for acclimation. Do not decrease the temperature of the mixture by more than 5 °C (9 °F) with each juice addition.
4. When the temperature of the yeast suspension is less than 10 °C (18 °F) warmer than the must or juice to be inoculated, slowly add the yeast mixture into the fermentation vessel.

*Note:* Directly adding dry yeast to the must or juice tank is not advised.



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Distributed in the US and Canada by:



West Coast:  
81 M Street  
Fresno, CA 93721  
USA  
+1 559 485 2692

East Coast:  
1165 Globe Ave  
Mountainside, NJ 07092  
USA  
+1 908 301 1811

[www.gusmerenterprises.com](http://www.gusmerenterprises.com)  
[sales@gusmerenterprises.com](mailto:sales@gusmerenterprises.com)

### Drop us a line.

[info@renaissanceyeast.com](mailto:info@renaissanceyeast.com)

### Renaissance Yeast Inc.

410-2389 Health Sciences Mall  
Vancouver, BC V6T 1Z3  
Canada  
+1 604 822 6499



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[renaissanceyeast.com](http://renaissanceyeast.com)