

# Brewlab

## Yeast Profile: STOUTS/MILDS

### SUMMARY

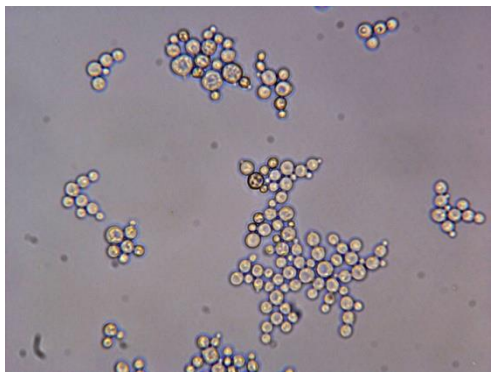
Single character. Standard bitter and dark ale production. Moderate fermentation speed. Low mineral worts preferred. Low to moderate ester ability. Low flocculation.

This Midlands ale yeast has slow but steady fermentation abilities, prefers a low mineral wort and produces a low ester flavoured beer. Moderate sulphur may be produced under stress but no phenolic off flavours are produced. It flocculates poorly producing a light head initially but cells sediment strongly at the end of fermentation forming a strong sediment.

### MORPHOLOGY

#### Cell features in active growth.

Spherical.



#### Colony features:

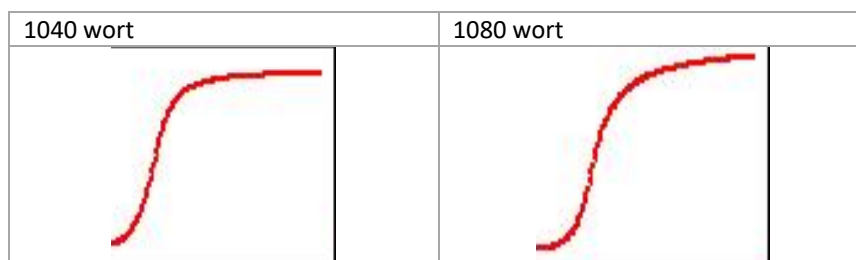
Wallerstein media: Umbonate, cream edge, light green centre. Smooth surface with regular spherical edge.

Lysine media: no growth.



### GROWTH PROFILES

See summary profiles- for comparison to standard brewing and non brewing yeasts.



Delay to fermentation start: 5.0 hrs    Delay to fermentation start: 8.0 hrs

### FLOCCULATION AND SEDIMENTATION

Low flocculation, good sedimentation.

### METABOLISM

POF test: Negative.

Hydrogen sulphide potential under stress. Moderate.

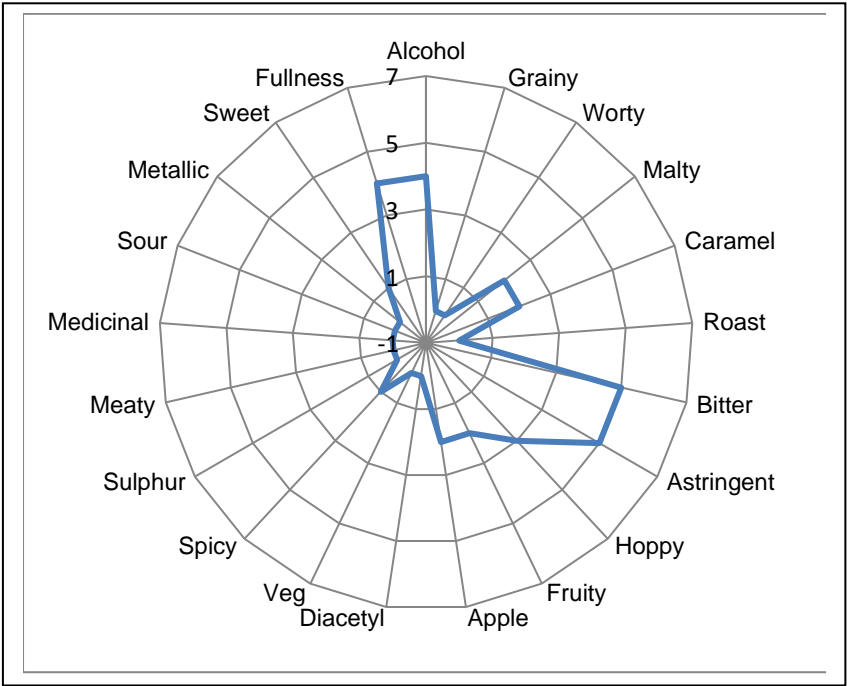
### STRESS RESISTANCE

Acid: High

Oxygen: Low

### FLAVOUR PROFILE

From neutral wort, 1040 gravity, 25 IBU bitterness.



## COMMENTS

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