

# Brewlab

## Yeast Profile: STANDARD BITTER -FRUITY

### SUMMARY

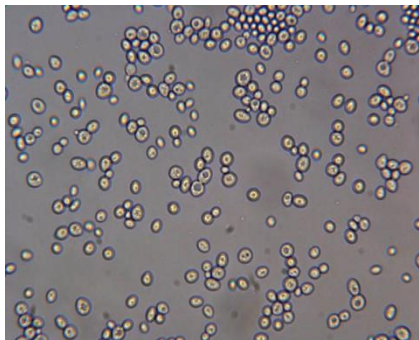
Single character. Standard bitter production. Rapid fermentation speed. Low mineral worts preferred. Moderate to strong ester and moderate to strong sulphur ability. Moderate flocculation.

This West Country ale yeast has slow but steady fermentation abilities, prefers a low mineral wort and can produce a sulphur flavoured beer. Moderate to high ester flavours giving a banana aroma. Light phenolic flavours may be produced. It flocculates moderately producing high head initially and cells sediment moderately at the end of fermentation.

### MORPHOLOGY

#### Cell features in active growth.

Oval.



#### Colony features:

Wallerstein media: Umbonate centre, short cream skirt and cream centre but light green transition zone. Smooth surface with regular edge.  
Lysine media: no growth.



### GROWTH PROFILES

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



## FLOCCULATION AND SEDIMENTATION

Medium flocculation, medium sedimentation.

## METABOLISM

POF test: Moderate

Hydrogen sulphide potential under stress. High.

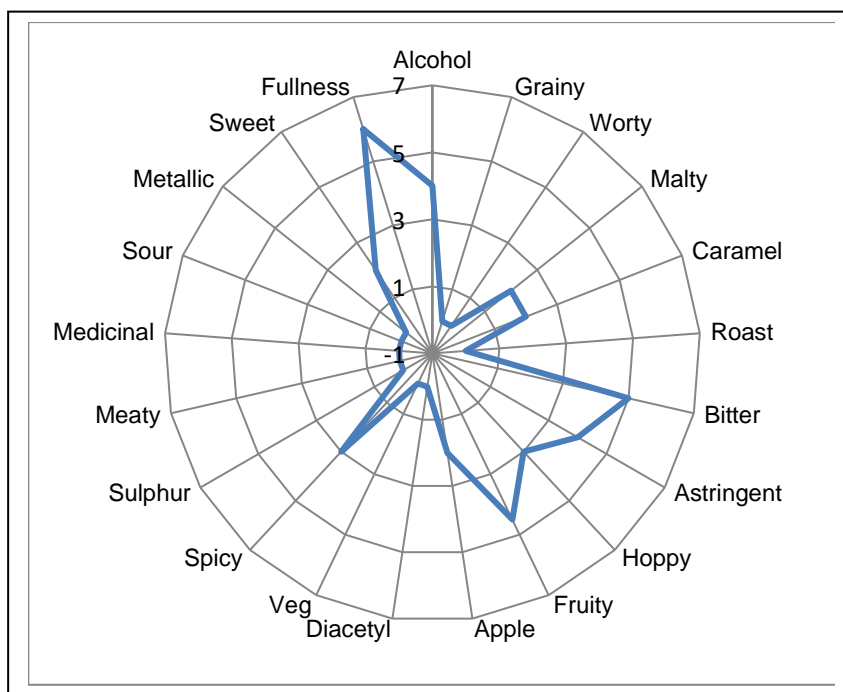
## STRESS RESISTANCE

Acid: High

Oxygen: Medium

## FLAVOUR PROFILE

From neutral wort, 1040 gravity, 25 IBU bitterness.



## COMMENTS

This West Country ale yeast has slow but steady fermentation abilities, prefers a low mineral wort and can produce a sulphur flavoured beer. Moderate to high ester flavours giving a banana aroma.

Light phenolic flavours may be produced. It flocculates moderately producing high head initially and cells sediment moderately at the end of fermentation.