

Cider

Suitable for brewing all types of cider.

MO2

YEAST STRAIN DESCRIPTION

A high ester-producing cider strain imparting wonderful flavour depth, revealing the full fruit potential. Makes exceptionally crisp, flavoursome and refreshing ciders.

TECHNICAL CHARACTERISTICS

YEAST CLASSIFICATION: *Saccharomyces bayanus*

ALCOHOL TOLERANCE: 17.5%

ATTENUATION: 95 - 100%

RECOMMENDED TEMPERATURE RANGE: 12 - 28°C (54 - 82°F)

KILLER FACTOR: Sensitive

VIABLE YEAST CELLS: $>5 \times 10^9$ cells per gram

DRY WEIGHT: 93 - 96%

WILD YEAST: <1 per 10^6 cells

TOTAL BACTERIA: <1 per 10^6 cells

GMO STATUS: GMO Free

PERFORMANCE CHARACTERISTICS: 5 = HIGH, 1 = LOW

FLOCCULATION RATE: 5/5

COMPACTION: 5/5

OBSERVABLE TRAITS

AROMA CHARACTERISTICS:

This strain promotes fruity aromas through high ester production, especially at warmer temperatures.

FLAVOUR/MOUTHFEEL CHARACTERISTICS:

Ciders fermented with this strain will finish dry and be relatively full-bodied with exceptional depth and a full-flavoured fruit character.

HIGHER ALCOHOL CIDERS:

This strain has high alcohol tolerance up to 17.5% ABV.