

M15

Empire Ale

Suitable for Scottish Heavy Ales, American Amber Ales, Sweet Stouts and more.

YEAST STRAIN DESCRIPTION

A top-fermenting ale yeast suitable for a variety of full bodied ales, with exceptional depth. Ferments with full, rich, dark fruit flavours.

TECHNICAL CHARACTERISTICS

YEAST CLASSIFICATION: *Saccharomyces cerevisiae*

ALCOHOL TOLERANCE: 8%

ATTENUATION: 70 - 75%

RECOMMENDED TEMPERATURE RANGE: 18 - 22°C (64 - 72°F)

KILLER FACTOR: Sensitive

VIABLE YEAST CELLS: >5 x 10⁹ cells per gram

DRY WEIGHT: 93 - 96%

WILD YEAST: <1 per 10⁶ cells

TOTAL BACTERIA: <1 per 10⁶ cells

GMO STATUS: GMO Free

PERFORMANCE CHARACTERISTICS: 5 = HIGH, 1 = LOW

FLOCCULATION RATE: 4/5

COMPACTION: 3/5

OBSERVABLE TRAITS

AROMA CHARACTERISTICS:

When fermented at the correct temperature, Empire Ale yeast exhibits extremely characterful and appetising estery aromas reminiscent of rich dark fruit.

FLAVOUR/MOUTHFEEL CHARACTERISTICS:

This yeast strain has been carefully selected to aid mouthfeel in the finished beer. Body should be full leaning towards a rich dark fruit character. Care must be taken when designing the beer to adjust hop bitterness to alleviate an over sweet finished beer.

HIGHER ALCOHOL BEERS:

Higher alcohol beers will tend to be slightly too sweet and heavy due to the moderate attenuative capabilities of the strain although a lower mash temperature may help the fermentability and lower the final gravity.