

# M21

## Belgian Wit

Suitable for Witbier, Grand Cru, Spiced Ales and other specialty beers.

### YEAST STRAIN DESCRIPTION

A traditional, top-fermenting yeast that has a good balance between fruity esters, and warming spice phenolics. The yeast will leave some sweetness, and will drop bright if left long enough.

---

### TECHNICAL CHARACTERISTICS

**YEAST CLASSIFICATION:** *Saccharomyces cerevisiae*

**ALCOHOL TOLERANCE:** 8%

**ATTENUATION:** 70 - 75%

**RECOMMENDED TEMPERATURE RANGE:** 18 - 25°C (64 - 77°F)

**KILLER FACTOR:** Sensitive

13 | **VIABLE YEAST CELLS:** >5 x 10<sup>9</sup> cells per gram

**DRY WEIGHT:** 93 - 96%

**WILD YEAST:** <1 per 10<sup>6</sup> cells

**TOTAL BACTERIA:** <1 per 10<sup>6</sup> cells

**GMO STATUS:** GMO Free

**PERFORMANCE CHARACTERISTICS:** 5 = HIGH, 1 = LOW

**FLOCCULATION RATE:** 2/5

**COMPACTION:** 2/5

---

### OBSERVABLE TRAITS

**AROMA CHARACTERISTICS:**

Belgian Wit yeast presents a very light spice with a hint of bubble-gum character, this yeast works exceptionally well with botanics.

**FLAVOUR/MOUTHFEEL CHARACTERISTICS:**

This yeast has a slightly suppressed Belgian character presenting as phenolic and dry, fruity and very complex character. The mouthfeel is smooth, light, dry and crisp.

**HIGHER ALCOHOL BEERS:**

With a medium attenuation this strain will struggle with extremely high alcohol beers over 8% ABV and may become stressed.