

# French Saison Ale

Suitable for producing Saisons and farmhouse style beers up to 14% ABV.

# M29

## YEAST STRAIN DESCRIPTION

French Saison yeast is an exceptional, highly attenuative top-fermenting ale yeast, creating distinctive beers with spicy, fruity and peppery notes. Ideal for fermentation of farmhouse style beer.

## TECHNICAL CHARACTERISTICS

**YEAST CLASSIFICATION:** *Saccharomyces cerevisiae* var. *diastaticus*

**ALCOHOL TOLERANCE:** 14%

**ATTENUATION:** 85 - 90%

**RECOMMENDED TEMPERATURE RANGE:** 26 - 32°C (79 - 90°F)

**KILLER FACTOR:** Neutral

**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:** 3/5

**COMPACTION:** 3/5

## OBSERVABLE TRAITS

### AROMA CHARACTERISTICS:

This French Saison Ale yeast strain brings all the sophistication and complexity of classic Saison ale production to the home brew and small brewery setting. Spicy and peppery characteristics are prominent with an undertone of the ubiquitous fruity character.

### FLAVOUR/MOUTHFEEL CHARACTERISTICS:

This is a highly characterful yeast strain that will dominate all but the highest hopping rates and complex malt bills. Beers fermented with this yeast will tend to be dry in finish, often with a slight drying acidity and peppery notes, aiding drinkability at higher alcohol levels. Higher alcohol beers may have an increased ester production and warming alcohol notes.

### HIGHER ALCOHOL BEERS:

This yeast strain will perform exceptionally well up to 14% ABV making it suitable for a large range of Saisons.