

Belgian Tripel

Suitable for Belgian Tripel Style and Trappist style beers.

M31

YEAST STRAIN DESCRIPTION

Provides a fantastic complex marriage of spice, fruity esters, phenolics and alcohol. It is also very attenuative with a high alcohol tolerance making it perfect for a range of Belgian styles.

TECHNICAL CHARACTERISTICS

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

ALCOHOL TOLERANCE: 10%

ATTENUATION: 82 - 88%

RECOMMENDED TEMPERATURE RANGE: 18 - 28°C (64 - 82°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: 3/5

COMPACTION: 2/5

OBSERVABLE TRAITS

AROMA CHARACTERISTICS:

Belgian Tripel has a fantastic heavily fruity aroma, married perfectly with light spice and esters it is massively complex, spicy, estery and phenolic.

FLAVOUR/MOUTHFEEL CHARACTERISTICS:

Belgian beers fermented with this strain will finish phenolic and dry, they will also exhibit fruity and very complex ester characters. These characters exhibit a beautiful marriage of spice and fruit estery alcohol goodness.

HIGHER ALCOHOL BEERS:

With an alcohol tolerance of 10% ABV, this strain is not suitable for very high alcohol beers, but is ideal for Belgian Tripels and Trappist style ales up to 10% ABV.