

M41

Belgian Ale

Suitable for Belgian Strong Golden and Belgian Strong Dark Ales.

YEAST STRAIN DESCRIPTION

Spicy and phenolic, this yeast emulates the intensity and complexity of some of the best monastic breweries in Belgium, high attenuation and alcohol tolerance allows you to brew a huge range of Belgian beers.

TECHNICAL CHARACTERISTICS

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

ALCOHOL TOLERANCE: 12%

ATTENUATION: 82 - 88%

RECOMMENDED TEMPERATURE RANGE: 18 - 28°C (64 - 82°F)

11 | **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: 3/5

OBSERVABLE TRAITS

AROMA CHARACTERISTICS:

This yeast develops ripe fruit, especially plum like esters during fermentation which are prominent in the finished beer, it will also show a lightly balanced phenolic character.

FLAVOUR/MOUTHFEEL CHARACTERISTICS:

Beers fermented with this yeast exhibit excellent classic Belgian ale flavour, clove hints with a multitude of fruit esters, alcohol and banana character.

HIGHER ALCOHOL BEERS:

High alcohol beers are this strains bread and butter, with a high alcohol tolerance of 12% ABV, strong beers just create excellent flavour and aroma characteristics.