

# Belgian Abbey

Suitable for Belgian Pale Ales and Abbey Ales.

# M47

## YEAST STRAIN DESCRIPTION

Moderately alcohol tolerant with fewer phenols than Belgian Ale, this yeast is exceptionally fruity with hugely complex esters and is highly flocculant.

## TECHNICAL CHARACTERISTICS

**YEAST CLASSIFICATION:** *Saccharomyces cerevisiae*

**ALCOHOL TOLERANCE:** 8%

**ATTENUATION:** 73 - 77%

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

**KILLER FACTOR:** Sensitive

**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:** 4/5

**COMPACTION:** 4/5

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## OBSERVABLE TRAITS

### AROMA CHARACTERISTICS:

This strain exhibits a plethora of spice and fruity esters, it has a banana and an almost sub-tropical character to it that is very applicable to Belgian ales.

### FLAVOUR/MOUTHFEEL CHARACTERISTICS:

The flavour and body contributed by Belgian Abbey yeast is sweeter and a less dry strain, this yeast shows malt character and an amazing ester profile.

### HIGHER ALCOHOL BEERS:

Not such a useful strain for higher alcohol beers, this strain will struggle over 8% ABV although strong beers will create excellent flavour and aroma characteristics.