

Hophead Ale

Suitable for New England IPA, Juicy IPA, Hazy IPA, American IPA, American Pale Ale and more.

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YEAST STRAIN DESCRIPTION

A yeast and enzyme blend that enhances aromatics and esters, perfect for New England, hazy and fruit forward IPAs. Select enzymes improve aroma and flavour from late hop and fruit additions.

TECHNICAL CHARACTERISTICS

YEAST CLASSIFICATION: *Saccharomyces cerevisiae*

ALCOHOL TOLERANCE: 10%

ATTENUATION: 74 - 82%

RECOMMENDED TEMPERATURE RANGE: 18 - 22°C (64 - 72°F)

KILLER FACTOR: Sensitive

VIABLE YEAST CELLS: >5 x 10⁹ cells per gram

DRY WEIGHT: 93 - 97%

WILD YEAST: <1 per 10⁶ cells

TOTAL BACTERIA: <1 per 10⁶ cells

GMO STATUS: GMO Free

PERFORMANCE CHARACTERISTICS: 5 = HIGH, 1 = LOW

FLOCCULATION RATE: 4/5

COMPACTION: 3/5

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OBSERVABLE TRAITS

AROMA CHARACTERISTICS:

Aroma from dry hop additions will be enhanced along with aroma from any fruit additions made during fermentation. The moderate, well-balanced ester profile from this yeast will complement the character from New World hops very well whilst also bringing out some malt character.

FLAVOUR/MOUTHFEEL CHARACTERISTICS:

This yeast ferments clean and relatively neutral, with the moderate, well-balanced ester profile adding subtle complexity. Beers fermented with this yeast have a moderately dry finish but will retain a good level of mouthfeel to prevent them from being too thin.

HIGHER ALCOHOL BEERS:

With a good alcohol tolerance of up to 10 % ABV, this yeast works particularly well in stronger IPA styles. Higher ABV beers will retain a good level of body without being too heavy.