

Y-ENG01

HIGH-PERFORMING ENGLISH-STYLE ALE YEAST

Yeast Strain Description

A robust and versatile English-style ale yeast with vigorous fermentation kinetics and high flocculation. This yeast ferments with a neutral character, making it suitable for a wide range of classic and contemporary ale styles including high gravity beers.

Technical Characteristics

Yeast Classification	<i>Saccharomyces cerevisiae</i>
Temperature Tolerance	10-25°C
Apparent attenuation	76--86%
Alcohol Tolerance	Approx. 12% ABV
POF Phenotype	Negative
Diastaticus	Negative
Flocculation	High
Viable Yeast Cells	$\geq 6.0 \times 10^9$ cfu/g
Total Bacteria	$\leq 2.0 \times 10^4$ cfu/g
Wild Yeast	$\leq 2.0 \times 10^3$ cfu/g
Moulds	≤ 100 cfu/g
Coliforms	≤ 50 cfu/g
Salmonella	Absent in 25 g
Staphylococcus	Absent in 25 g
Escherichia coli	Absent in 1 g
Lead	≤ 2.0 mg/kg
Arsenic	≤ 3.0 mg/kg

Dosage & Application

The optimum pitch rate for this strain is between 0.5-1 g/L, but higher rates may be required if using under difficult fermentation conditions and/or with very high gravity wort.

To rehydrate the yeast, rehydrate in 10 times its weight of clean boiled water at 25-30°C. Do not exceed 30 minutes of rehydration as times above this can be detrimental to yeast viability. When pitching yeast into wort, the temperature difference between rehydration and wort should not be over 10°C.

This strain can ferment within the range 10-25°C but best results are achieved when a temperature between 12°C and 22°C is maintained. Low temperature fermentations will result in cleaner, crisper beers, with higher temperatures resulting in a moderately higher level of fruity esters being produced.

Packaging

500 g and 10 kg vacuum pack.

Safety

This material is non-hazardous when used as directed.

Storage

Store in original, vacuum sealed packaging under refrigerated conditions <10°C / 50°F and use entire pack once opened to ensure optimum yeast health and viability.