

M20

Bavarian Wheat Yeast

Active Dried Brewing Yeast promoting high levels of esters and clove phenolics for enhanced complexity of German-style wheat beer

YEAST STRAIN DESCRIPTION

A classic top-fermenting yeast suited for brewing a range of German Weizens as well as Belgian Witbier. It has a very low flocculation rate and a clean, “yeasty” aroma which makes it ideal for beers that are traditionally served cloudy. This yeast creates beer with a low to completely dry level of sweetness, medium body with a silky mouth feel, and a delicious banana and spice aroma.

TECHNICAL CHARACTERISTICS

STRAIN CLASSIFICATION:

Saccharomyces cerevisiae

RECOMMENDED TEMPERATURE RANGE:

59-86°F (18-30°C)

PERFORMANCE CHARACTERISTICS:

(5- high, 1- low)

ATTENUATION: 3

FLOCCULATION RATE: 2

COMPACTION: 2

VIALE YEAST CELLS: $>5 \times 10^9$ CFU/gram

DRY WEIGHT: 93 – 96%

WILD YEAST: <1 per 10^6 cells

TOTAL BACTERIA: <1 per 10^6 cells

GMO STATUS: GMO Free

FERMENTATION OBSERVATIONS

Fermentation starts within 24-36 hours and builds a dense krausen that does not rise as high in the fermenter as with most other weizen yeast strains.

This is a slow and low flocculating strain, although it eventually will settle out and leave moderately clear beer. Quick to condition, beers fermented with this strain can be ready to drink in as little as 10 days. Recommended fermentation temperature is between 59–75°F (18–24°C); however this strain can be fermented at up to 30°C (86°F) if excessive ester production is desired.

OBSERVABLE TRAITS

AROMA CHARACTERISTICS:

Lots of classic banana and clove esters, balanced with clove and cinnamon-like phenolic aromas; these aromas tend to overwhelm any malt or hops character in the beer. Only intense chocolate or roast malt aromas in dark ales will overcome.

FLAVOR/MOUTH FEEL CHARACTERISTICS:

While this strain has only a moderate tendency to attenuate, the final beer will not be sweet. Instead, it will have a creamy, silky mouth feel and full, rich, but medium- not heavy- body. Most caramel and complex malt flavors are stripped away by this strain. Deep roast and chocolate flavors will show through. Slight acidity produced greatly enhances wheat malt characteristics.

HIGHER ALCOHOL BEERS:

In higher alcohol beers, the phenolic character presented by this strain becomes a bit smoky and esters burst forth. Low attenuation rate may result in a sweet beer.