

# Brewlab

## Yeast Profile: BURTON STANDARD BITTER

### SUMMARY

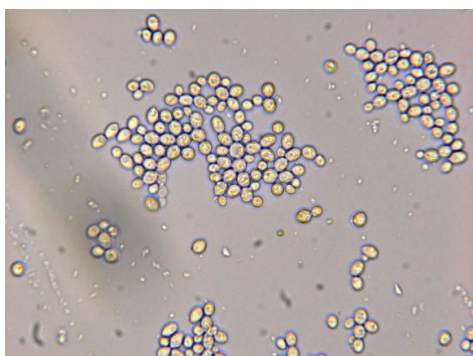
Single character. Standard bitter production. Moderate fermentation speed. Low mineral worts preferred. Moderate ester and strong sulphur ability. Low flocculation.

This classic Burton ale yeast has slow but steady fermentation abilities, prefers a low mineral wort and produces a sulphur flavoured beer. Light phenolic flavours may be produced. It flocculates slowly producing a light head initially but cells sediment well at the end of fermentation forming a dense sediment.

### MORPHOLOGY

#### Cell features in active growth.

Oval.



#### Colony features:

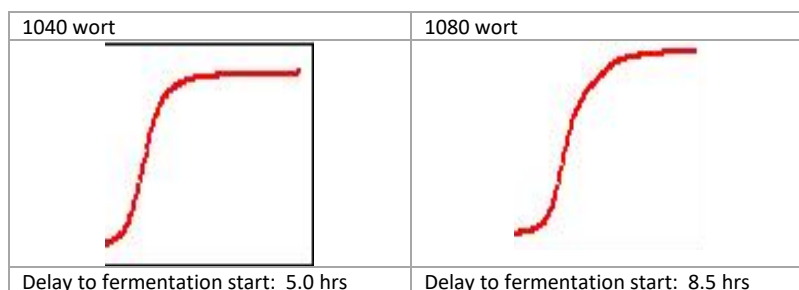
Wallerstein media: Light umbonate centre, cream skirt, strong green centre. Textured surface with irregular spherical edge.

Lysine media: no growth.



### GROWTH PROFILES

See summary profiles- for comparison to standard brewing and non brewing yeasts.



## FLOCCULATION AND SEDIMENTATION

Low flocculation, strong sedimentation.

## METABOLISM

POF test: Low.

Hydrogen sulphide potential under stress. High.

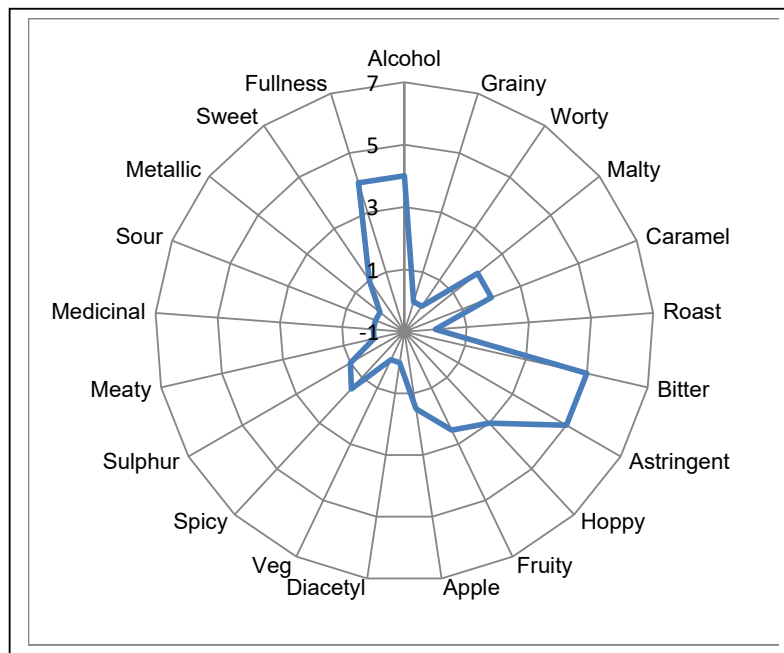
## STRESS RESISTANCE

Acid: High

Oxygen: Low

## FLAVOUR PROFILE

From neutral wort, 1040 gravity, 25 IBU bitterness.



## COMMENTS

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