

Brewlab

Yeast Profile: Kent

SUMMARY

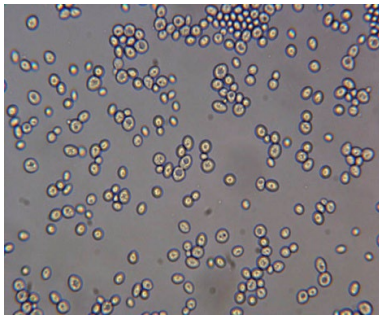
Single character. Standard bitter production. Rapid fermentation speed. High mineral worts preferred. Moderate to strong ester and moderate to strong sulphur ability. High flocculation.

This Kent ale yeast has rapid fermentation abilities, prefers a high mineral wort and can produce a sulphur flavoured beer. Moderate to high ester flavours may develop. Light phenolic flavours may be produced. It flocculates well producing a good head initially but cells sediment slowly at the end of fermentation.

MORPHOLOGY

Cell features in active growth.

Oval.

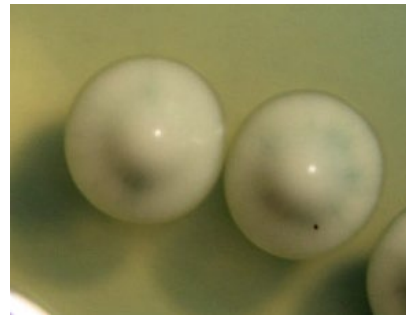


Colony features:

Wallerstein media: Umbonate centre, short cream skirt and cream centre and light green internal zones.

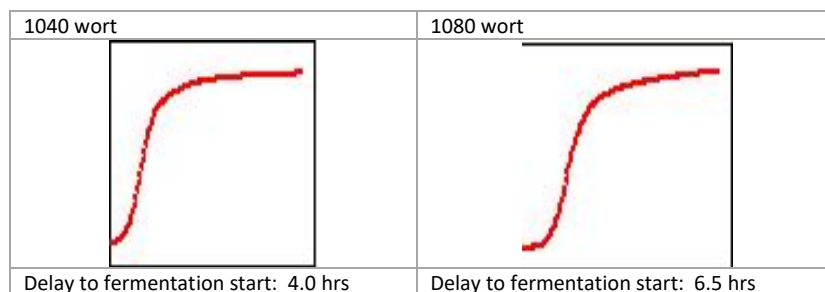
Smooth surface with regular edge.

Lysine media: no growth.



GROWTH PROFILES

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



FLOCCULATION AND SEDIMENTATION

High flocculation, Low sedimentation.

METABOLISM

POF test: Moderate

Hydrogen sulphide potential under stress. High.

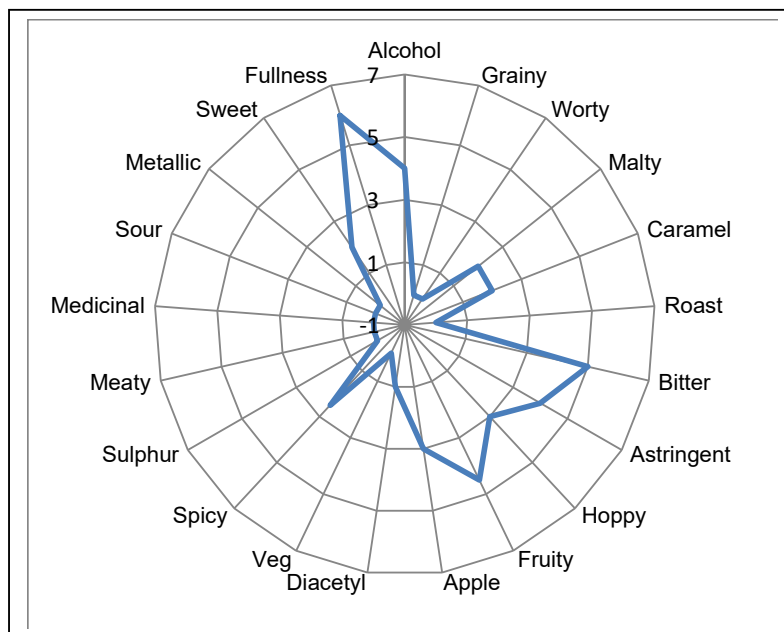
STRESS RESISTANCE

Acid: High

Oxygen: High

FLAVOUR PROFILE

From neutral wort, 1040 gravity, 25 IBU bitterness.



COMMENTS

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