

Brewlab

Yeast Profile: Lancashire

SUMMARY

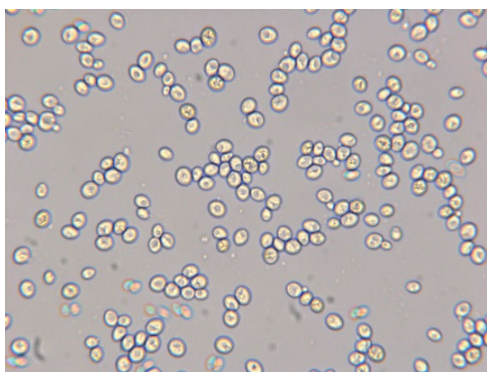
Single character. Standard bitter production. Slow fermentation speed. High mineral worts preferred. Light ester and low sulphur ability. Medium flocculation.

This Lancashire ale yeast has slow but steady fermentation abilities, prefers a high mineral wort and produce limited sulphur flavour. Low ester flavours and no phenolic characters are produced. It flocculates moderately well producing a light head initially and cells sediment well at the end of fermentation.

MORPHOLOGY

Cell features in active growth.

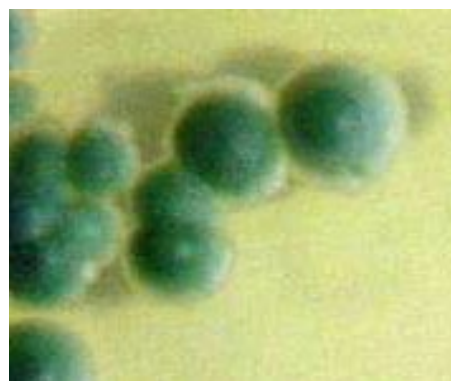
Round - Oval.



Colony features:

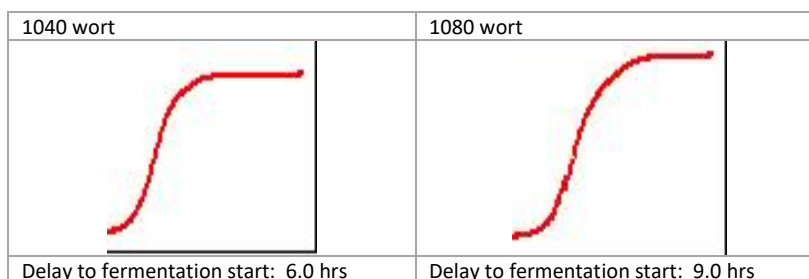
Wallerstein media: Dark green domed colonies, thin translucent skirt. Rough textured surface with irregular spherical edge.

Lysine media: no growth.



GROWTH PROFILES

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



FLOCCULATION AND SEDIMENTATION

Medium flocculation, Good sedimentation.

METABOLISM

POF test: Low.

Hydrogen sulphide potential under stress. Low.

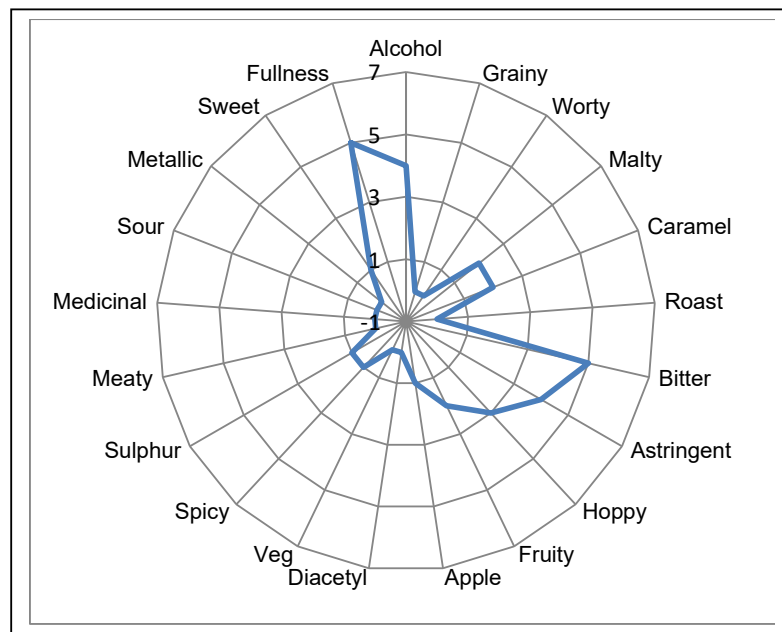
STRESS RESISTANCE

Acid: High

Oxygen: Low

FLAVOUR PROFILE

From neutral wort, 1040 gravity, 25 IBU bitterness.



COMMENTS

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