

Brewlab

Yeast Profile: Scottish Borders

SUMMARY

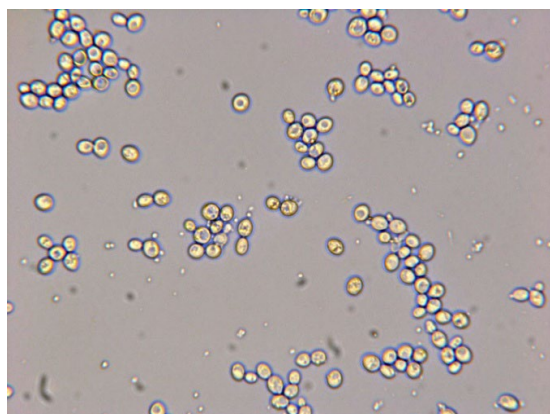
Single character. Standard bitter, brown ale and dark ale production. Moderate fermentation speed. Low mineral worts preferred. Strong ester and strong sulphur ability. Medium flocculation.

This Scottish ale yeast has moderate fermentation abilities, prefers low mineral wort and can produce a sulphur flavoured beer. Good ester flavours and 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 slightly oval..



Colony features:

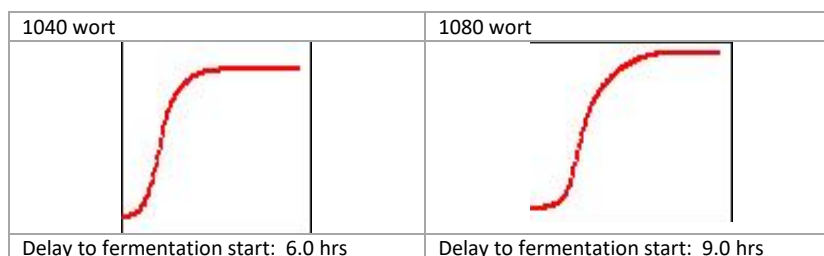
Wallerstein media: Light umbonate centre, cream skirt, pale green centre. Smooth surface with regular edge.

Lysine media: no growth.



GROWTH PROFILES

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



FLOCCULATION AND SEDIMENTATION

Medium flocculation, Good sedimentation.

METABOLISM

POF test: Negative.

Hydrogen sulphide potential under stress. Low.

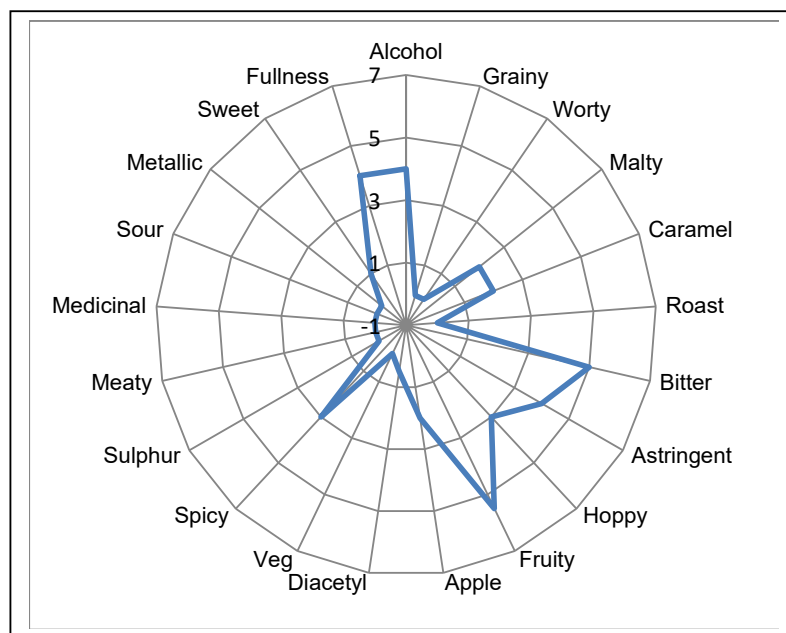
STRESS RESISTANCE

Acid: High

Oxygen: Medium

FLAVOUR PROFILE

From neutral wort, 1040 gravity, 25 IBU bitterness.



COMMENTS

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