

Brewlab

Yeast Profile: Sussex

SUMMARY

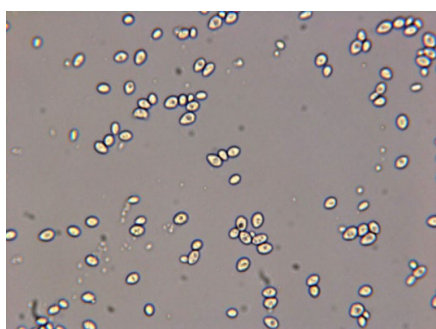
Single character. Standard bitter and strong ale production. Fast fermentation speed. High mineral worts preferred. Strong ester ability. High flocculation.

This Sussex ale yeast has fast fermentation abilities, prefers a mineral wort and produces a ester flavoured beer particularly at high gravities. Moderate sulphur may be produced under stress and some spicy or phenolic flavours may be produced. It flocculates well producing a strong head initially but cells sediment slowly at the end of fermentation forming a broad sediment.

MORPHOLOGY

Cell features in active growth.

Oval.



Colony features:

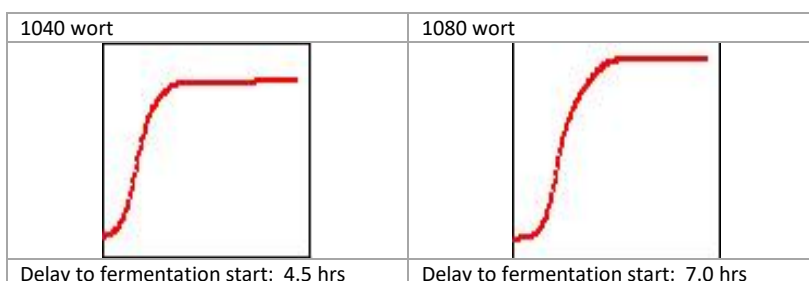
Wallerstein media: Strongly umbonate, cream edge with light green centre. Smooth surface with regular spherical edge.

Lysine media: no growth.



GROWTH PROFILES

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



FLOCCULATION AND SEDIMENTATION

Strong flocculation, low sedimentation.

METABOLISM

POF test: Light.

Hydrogen sulphide potential under stress. Moderate.

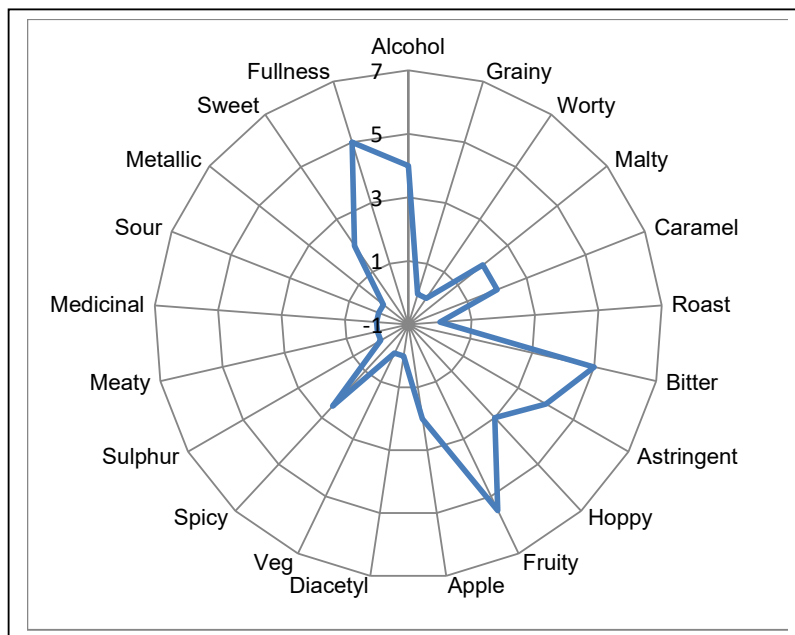
STRESS RESISTANCE

Acid: High

Oxygen: Medium

FLAVOUR PROFILE

From neutral wort, 1040 gravity, 25 IBU bitterness.



COMMENTS

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