

Brewlab

Yeast Profile: 1500 Thames Valley 1

SUMMARY

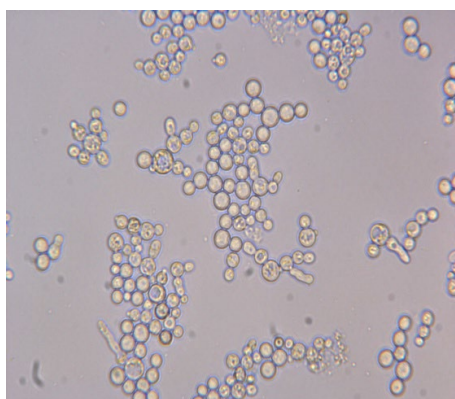
Single character. Standard bitter production. Moderate fermentation speed. Light mineral worts preferred. Moderate ester ability. Moderate flocculation.

This classic English ale yeast is an all-round performer with good fermentation abilities, forgiving of wort character and producing a neutral to light flavoured beer. Limited sulphur is produced under stress and phenolic off flavours are not produced. It flocculates moderately producing a strong head initially but cells sediment rapidly at the end of fermentation forming a compact sediment.

MORPHOLOGY

Cell features in active growth.

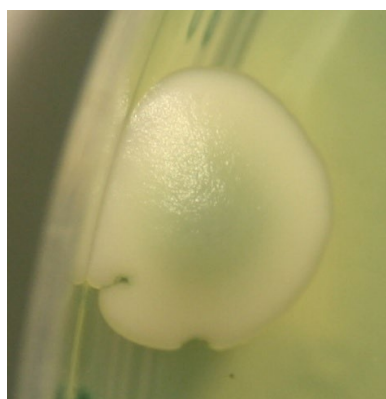
Spherical, occasionally elongate cells.



Colony features:

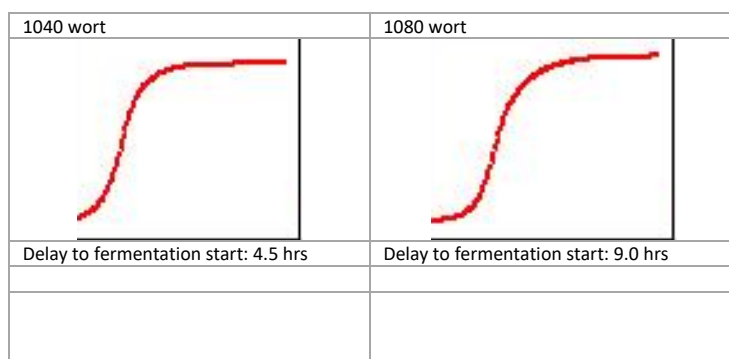
Wallerstein media: Cream colonies with diffuse pale green centre. Textured surface regular edge/ irregular edge?

Lysine media: no growth.



GROWTH PROFILES

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



FLOCCULATION AND SEDIMENTATION

Medium flocculation, strong sedimentation.

METABOLISM

POF test: Negative.

Hydrogen sulphide potential under stress. Light.

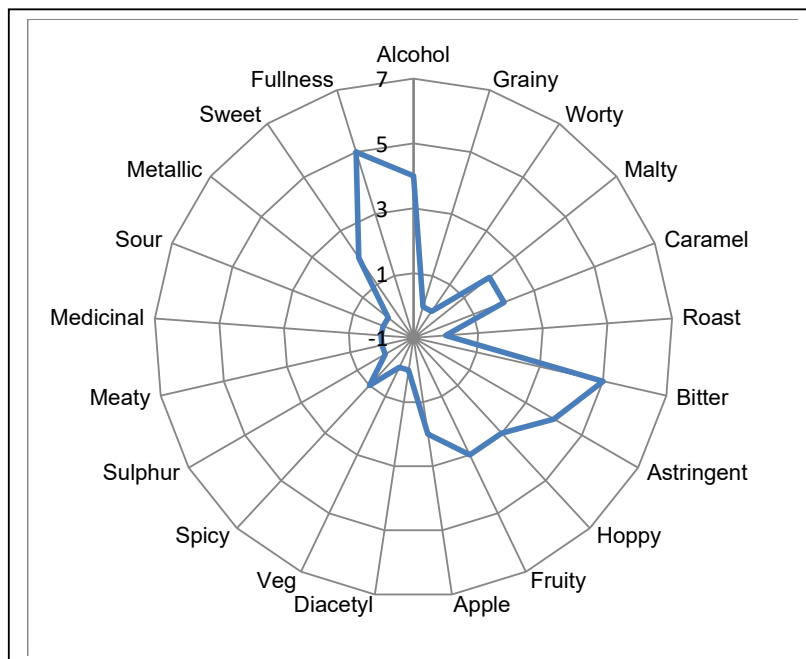
STRESS RESISTANCE

Acid: High

Oxygen: Medium

FLAVOUR PROFILE

From neutral wort, 1040 gravity, 25 IBU bitterness.



COMMENTS

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