

# Brewlab

## Yeast Profile: Thames Valley 2

### SUMMARY

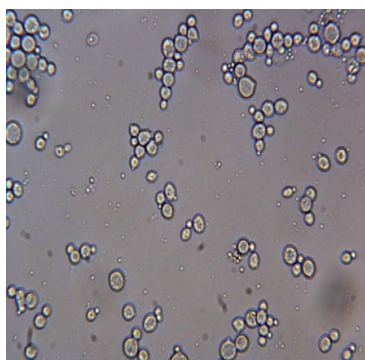
Single character. Standard bitter and strong ale production. Slow fermentation speed. High mineral worts preferred. Moderate ester ability. Moderate flocculation.

This southern English ale yeast has slow but steady fermentation abilities, prefers a mineral wort and produces a low ester flavoured beer. Very low sulphur is produced under stress and phenolic off flavours are not produced. It flocculates moderately producing a medium head initially and cells sediment slowly at the end of fermentation forming a broad sediment.

### MORPHOLOGY

#### Cell features in active growth.

Oval.



#### Colony features:

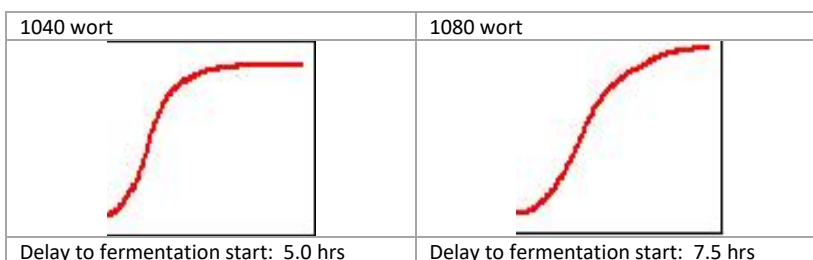
Wallerstein media: Strongly domed with cream centre and strong green skirt. Smooth surface with regular edge.

Lysine media: no growth.



### GROWTH PROFILES

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



## FLOCCULATION AND SEDIMENTATION

Medium flocculation, medium sedimentation.

## METABOLISM

POF test: Negative.

Hydrogen sulphide potential under stress. Light.

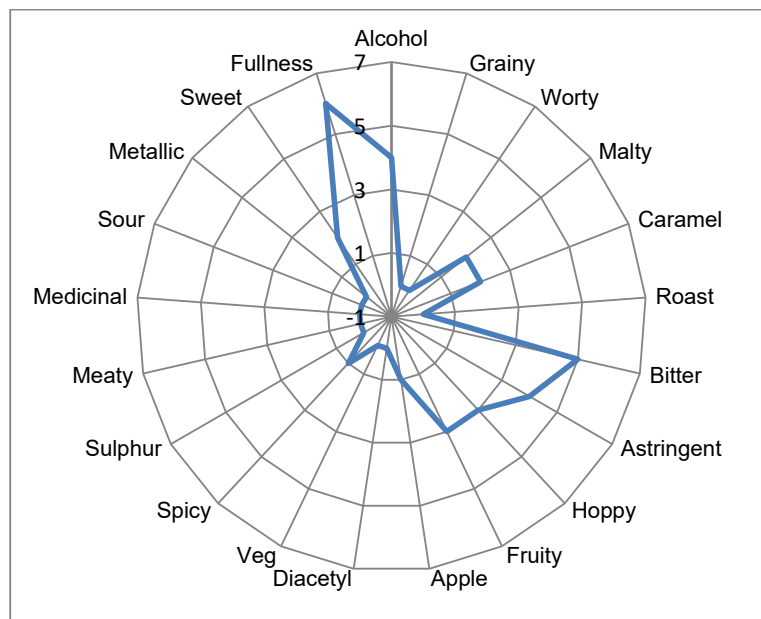
## STRESS RESISTANCE

Acid: High

Oxygen: Low

## FLAVOUR PROFILE

From neutral wort, 1040 gravity, 25 IBU bitterness.



## COMMENTS

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