

Brewlab

Yeast Profile: Thames Valley 3

SUMMARY

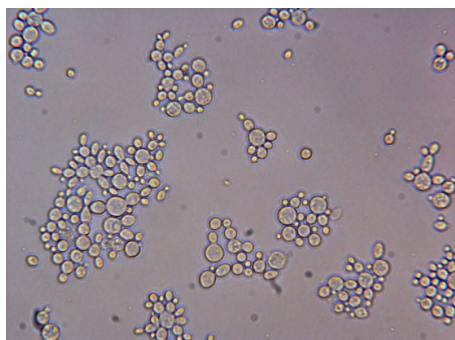
Single character. Standard bitter production. Slow fermentation speed. High mineral worts preferred. Moderate ester ability. Strong flocculation.

This London ale yeast has slow but steady fermentation abilities, prefers a strong mineral wort and produces a low to moderate ester flavoured beer. Very low sulphur is produced under stress and phenolic off flavours are not produced. It flocculates strongly producing a light head initially while cells sediment rapidly at the end of fermentation forming a strong sediment.

MORPHOLOGY

Cell features in active growth.

Spherical – oval.



Colony features:

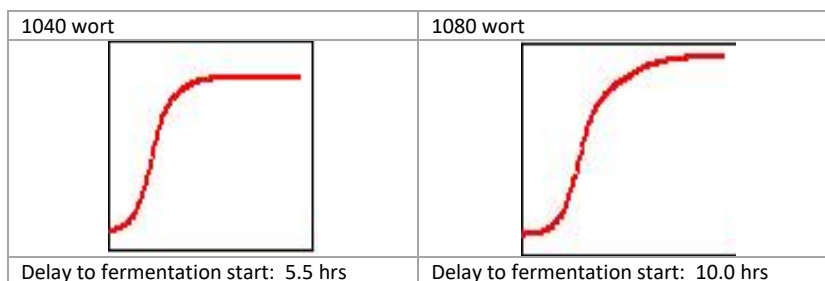
Wallerstein media: Strongly domed and umbonate, cream centre, light green skirt. Smooth surface with regular edge.

Lysine media: no growth.



GROWTH PROFILES

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



FLOCCULATION AND SEDIMENTATION

High flocculation, good sedimentation.

METABOLISM

POF test: Negative.

Hydrogen sulphide potential under stress. Light.

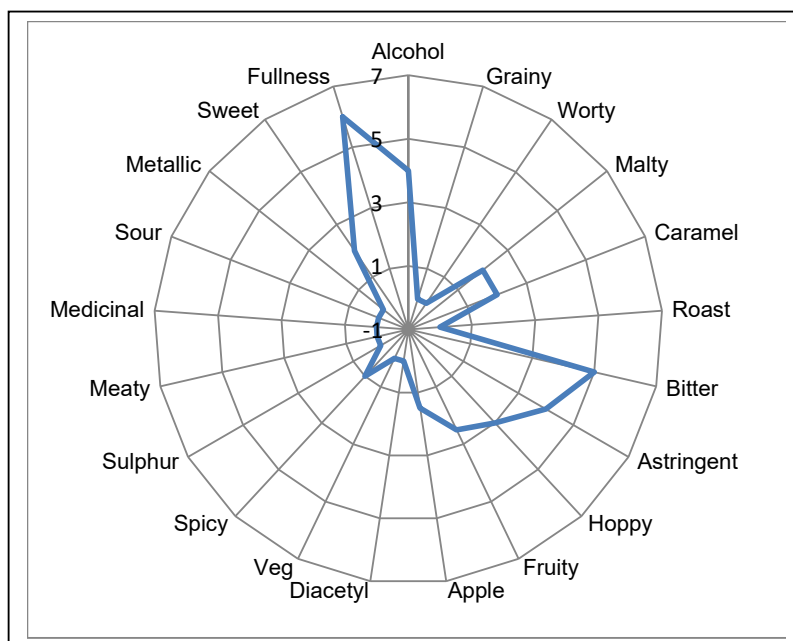
STRESS RESISTANCE

Acid: High

Oxygen: Medium

FLAVOUR PROFILE

From neutral wort, 1040 gravity, 25 IBU bitterness.



COMMENTS

This London ale yeast has slow but steady fermentation abilities, prefers a strong mineral wort and produces a low to moderate ester flavoured beer. Very low sulphur is produced under stress and phenolic off flavours are not produced. It flocculates strongly producing a light head initially while cells sediment rapidly at the end of fermentation forming a strong sediment.