

Brewlab

Yeast Profile: Tyneside

SUMMARY

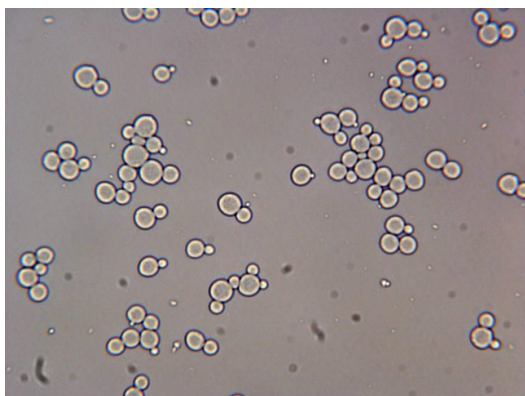
Single character. Standard bitter production. Moderate fermentation speed. Low mineral worts preferred. Light ester and low sulphur ability. Low flocculation.

This Tyneside ale yeast has moderate fermentation abilities, prefers a low mineral wort and produces low sulphur flavour. Low ester flavours and no phenolic characters are produced. It flocculates lightly producing a light head initially and cells sediment well at the end of fermentation.

MORPHOLOGY

Cell features in active growth.

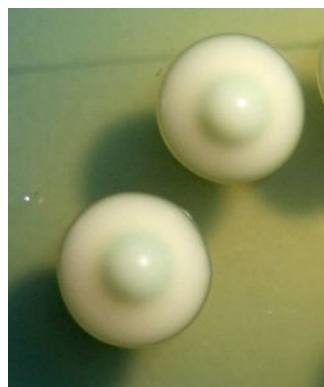
Round.



Colony features:

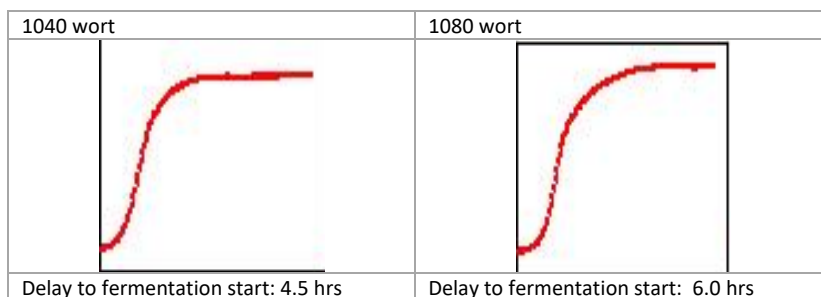
Wallerstein media: Strong umbonate centre, cream skirt, light green centre. Smooth surface with regular edge.

Lysine media: no growth.



GROWTH PROFILES

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



FLOCCULATION AND SEDIMENTATION

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Low flocculation, Good sedimentation.

METABOLISM

POF test: Low.

Hydrogen sulphide potential under stress. Low.

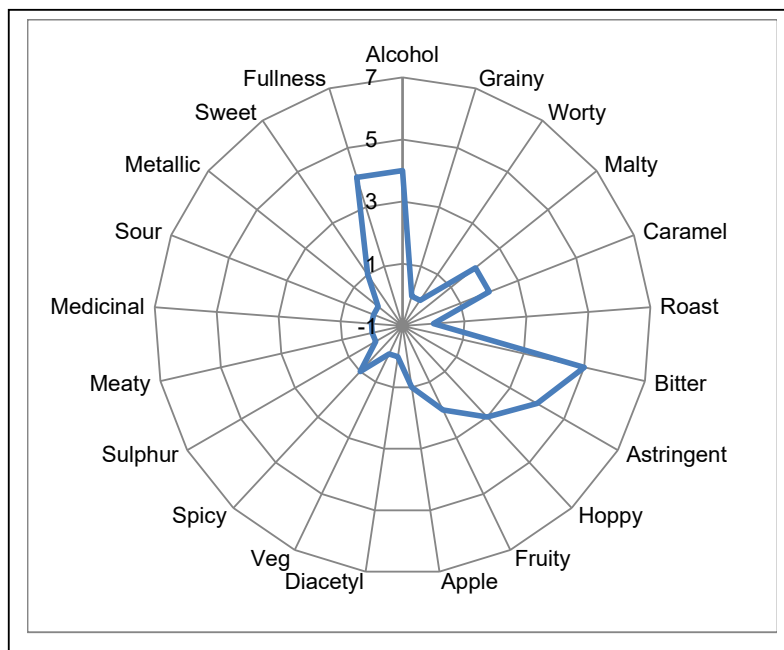
STRESS RESISTANCE

Acid: Medium

Oxygen: Medium

FLAVOUR PROFILE

From neutral wort, 1040 gravity, 25 IBU bitterness.



COMMENTS

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