

Brewlab

Yeast Profile: Yorkshire

SUMMARY

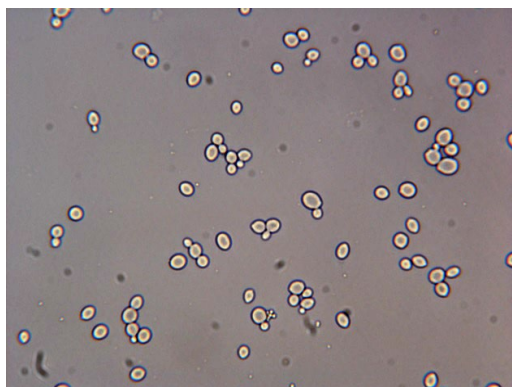
Single character. Standard bitter production. Moderate fermentation speed. High mineral worts preferred. Moderate ester and moderate sulphur ability. Medium flocculation.

This Yorkshire ale yeast has moderate fermentation abilities, prefers a high mineral wort and can produce a sulphur flavoured beer. Moderate ester flavours may develop. Light phenolic flavours may be produced. It flocculates moderately well producing a good head initially and cells sediment moderately at the end of fermentation.

MORPHOLOGY

Cell features in active growth.

Oval slightly pinch ended.



Colony features:

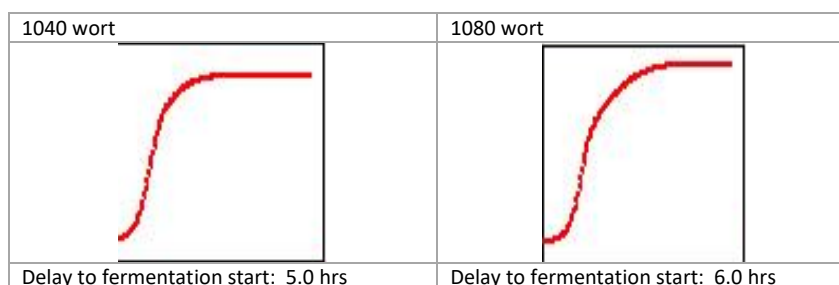
Wallerstein media: Light umbonate centre, cream skirt, moderate green centre. Smooth surface with regular edge.

Lysine media: no growth.



GROWTH PROFILES

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



FLOCCULATION AND SEDIMENTATION

Medium flocculation, Medium sedimentation.

METABOLISM

POF test: Strong.

Hydrogen sulphide potential under stress. Moderate to High.

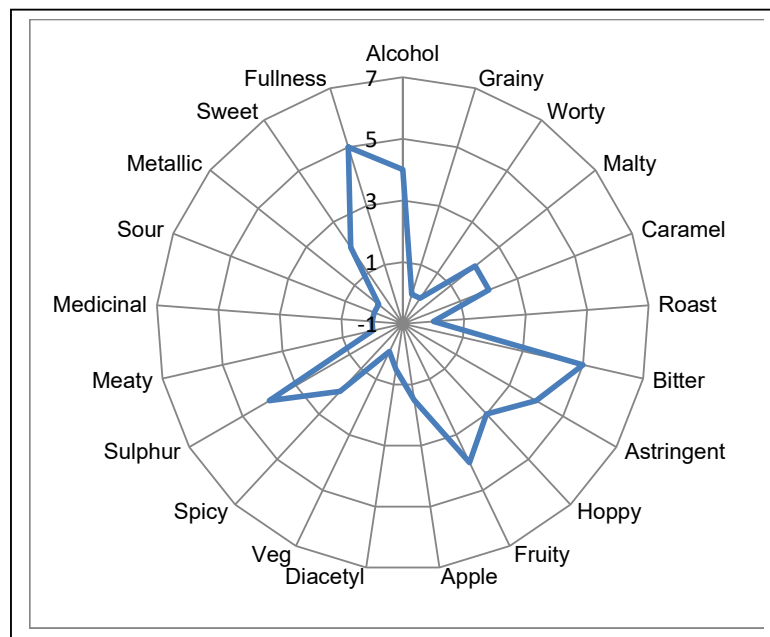
STRESS RESISTANCE

Acid: High

Oxygen: Medium

FLAVOUR PROFILE

From neutral wort, 1040 gravity, 25 IBU bitterness.



COMMENTS

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