

# Scottish Ale yeast for highly efficient, clean fermentations - perfect for malt & hop forward styles.



WHC Lab Fountainbridge Ale Yeast is a high-performance dried yeast strain derived from a historic Edinburgh brewery. Perfect for modern brewhouses, it delivers fast, reliable fermentations with excellent attenuation, strong flocculation, and a clean flavour profile. Ideal for all clean styles where efficiency, consistency, and clarity matter.

## Clean, Fermentation Profile

- Lower ester production
- Rapid clarification
- Improved tank turnaround time
- Low diacetyl production
- Flexible for both traditional and modern ale production

## High Fermentation Efficiency

Reliable

More efficient than LAX

Easy repitchability

## Recommended Beer Styles

West Coast IPA

Cask Ales

Pale Ales

Any styles which need a clean yeast strain

Scottish Ales

High gravity fermentations

## Technical Highlights

### Yeast type

Saccharomyces cerevisiae

### Flocculation

High

### Alcohol tolerance

12% ABV

### Optimal fermentation temperature

18–22 °C (64–72 °F)

### Pitch rate

50g/hl-100g/hl



Rooted in classic Edinburgh brewing heritage and adapted for today's production demands, Fountainbridge Ale Yeast bridges **tradition and efficiency** giving brewers the soul of a **historic Scottish strain with the reliability of a modern dried yeast.**

