PRODUCT SPECIFICATION

NOTTINGHAM ALE YEAST

Description

The Nottingham strain was selected for its highly flocculant & relatively full attenuation properties. It produces low concentrations of fruity and estery aromas and has been described as neutral for ale yeast, allowing the full natural flavor of malt & hops to develop.

Microbiological

• Classified as Saccharomyces cerevisiae.

• A top fermenting yeast.

• The typical analysis of the active dried strain: Percent solids 93%–95% Living yeast cells 5 x 109 per gram of dry yeast Wild yeast < 1 per 106 yeast cells (Lysine method)* Bacteria < 1 per 106 yeast cells*

• Finished product is released to the market only after passing a rigorous series of tests. *According to ASBC and EBC methods of analysis.

Brewing Properties

• Quick start to fermentation, which can be completed in 4 days above 17°C.

• High attenuation, reaching a final gravity near 1008 (2°P).

• Fermentation rate, fermentation time and degree of attenuation is dependent on inoculation density, yeast handling, fermentation temperature and the nutritional quality of the wort.

• Shows flocculation at completion of fermentation, and settling is promoted by cooling and use of fining agents and isinglass.

• The aroma is slightly estery, almost neutral and does not display malodours when properly handled. Because of flocculation, it may tend to slightly reduce hop bitter levels.

• Best when used at traditional ale temperatures after rehydration in the recommended manner.

• Lager-style beer has been brewed with Nottingham, however low fermentation temperature requires adaptation of the pitching rate to ensure proper attenuation.

Supplied in 500gm Vacuum Sealed Packs