

# M20

## Bavarian Wheat

Suitable for Hefeweizen, Kristal Weizen, Dunkel Weizen and more.

### YEAST STRAIN DESCRIPTION

A top-fermenting wheat beer yeast which imparts banana and clove esters balanced with spiced aromas. This yeast produces a silky mouthfeel and rich body.

### TECHNICAL CHARACTERISTICS

**STRAIN CLASSIFICATION:** *Saccharomyces cerevisiae*

**RECOMMENDED TEMPERATURE RANGE:** 18 - 30°C (64 - 86°F)

**KILLER FACTOR:** Sensitive

**PERFORMANCE CHARACTERISTICS:** 5- high, 1- low

**ATTENUATION:** 70 - 75%

**FLOCCULATION RATE:** 2

**COMPACTION:** 2

**VIALE YEAST CELLS:** >5 x 10<sup>9</sup> cells per gram

**DRY WEIGHT:** 93 - 96%

**WILD YEAST:** <1 per 10<sup>6</sup> cells

**TOTAL BACTERIA:** <1 per 10<sup>6</sup> cells

**GMO STATUS:** GMO Free

### OBSERVABLE TRAITS

#### AROMA CHARACTERISTICS:

It has abundant classic banana esters, balanced with clove like phenolic aromas; these aromas tend to overwhelm any malt or hop character in the beer.

#### FLAVOUR/MOUTHFEEL CHARACTERISTICS:

While this strain has only a moderate tendency to attenuate, the final beer will not be sweet. Instead, it will have a creamy, silky mouthfeel with a full and rich medium body. This strain strips away most caramel and complex malt flavours, while deep roast and chocolate flavours will come through. The slight acidity produced, greatly enhances wheat malt characteristics. It has a very low flocculation rate that makes it ideal for beers that are traditionally served cloudy.

#### HIGHER ALCOHOL BEERS:

In higher alcohol beers, the phenolic character presented by this strain becomes a bit smokey and esters burst forth. Low attenuation rate may result in a sweet beer.