

Belgian Wit

Suitable for Witbier, Grand Cru, Spiced Ales and other specialty beers.

YEAST STRAIN DESCRIPTION

A traditional, top-fermenting yeast that has a good balance between fruity esters, and warming spice phenolics. The yeast will leave some sweetness, and will drop bright if left long enough.

TECHNICAL CHARACTERISTICS

STRAIN CLASSIFICATION: *Saccharomyces cerevisiae*

RECOMMENDED TEMPERATURE RANGE: 18 - 25°C (64 - 77°F)

KILLER FACTOR: Sensitive

PERFORMANCE CHARACTERISTICS: 5- high, 1- low

ATTENUATION: 70 - 75%

FLOCCULATION RATE: 2

COMPACTION: 2

VIALE YEAST CELLS: >5 x 10⁹ cells per gram

DRY WEIGHT: 93 - 96%

WILD YEAST: <1 per 10⁶ cells

TOTAL BACTERIA: <1 per 10⁶ cells

GMO STATUS: GMO Free

OBSERVABLE TRAITS

AROMA CHARACTERISTICS:

Belgian Wit yeast presents a very light spice with a hint of bubble-gum character, this yeast works exceptionally well with botanics.

FLAVOUR/MOUTHFEEL CHARACTERISTICS:

This yeast has a slightly suppressed Belgian character presenting as phenolic and dry, fruity and very complex character. The mouthfeel is smooth, light, dry and crisp.

HIGHER ALCOHOL BEERS:

With a medium attenuation this strain will struggle with extremely high alcohol beers over 8% ABV and may become stressed.