

# M42

## New World Strong Ale

Suitable for IPAs, Porters, Russian Imperial Stouts and more.

### YEAST STRAIN DESCRIPTION

A top-fermenting ale strain suitable for many types of ales of all strengths. Ferments with a neutral yeast aroma to ensure the full character of the malts and hops are prominent in each beer.

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### TECHNICAL CHARACTERISTICS

**STRAIN CLASSIFICATION:** *Saccharomyces cerevisiae*

**RECOMMENDED TEMPERATURE RANGE:** 16 - 22°C (61 - 72°F)

**KILLER FACTOR:** Sensitive

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

**ATTENUATION:** 77 - 82%

**FLOCCULATION RATE:** 5

**COMPACTION:** 5

**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

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### OBSERVABLE TRAITS

#### AROMA CHARACTERISTICS:

Hops and malt aromas are enhanced and will tend toward earthy, nutty, orange peel, and mild spice. Esters will be nearly absent in normal strength beers fermented cool; below 20°C (68°F).

#### FLAVOUR/MOUTHFEEL CHARACTERISTICS:

Beers fermented with this strain will finish dry, and very light beers will not be thin or watery. Acidity will be low, and mouth feel will be light and soft on the palate with a smooth non astringent texture. As this strain is highly flocculent and resilient and not prone to autolysis, it is excellent for cask or bottle conditioning.

#### HIGHER ALCOHOL BEERS:

Ester formation will be slightly elevated in higher alcohol beers. The character of the esters will be pleasant with ripe apple and pear dominating, along with faint banana. Beer will be dry, but a perception of malt sweetness will survive in the aftertaste along with malt character and complexity. Alcohol should be warming, not hot.