

US West Coast

M44

Suitable for American Style Pale Ales, American Double IPAs, American Style Imperial Stouts and more.

YEAST STRAIN DESCRIPTION

A top-fermenting ale strain suitable for American style ales. This yeast produces an exceptionally clean flavour, ideal for when you want the hop character to really punch through.

TECHNICAL CHARACTERISTICS

STRAIN CLASSIFICATION: *Saccharomyces cerevisiae*

RECOMMENDED TEMPERATURE RANGE: 18 - 23°C (64 - 73°F)

KILLER FACTOR: Sensitive

PERFORMANCE CHARACTERISTICS: 5- high, 1- low

ATTENUATION: 77 - 85%

FLOCCULATION RATE: 4

COMPACTION: 3

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

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OBSERVABLE TRAITS

AROMA CHARACTERISTICS:

A very neutral strain even when fermented in higher gravity worts and warmer temperatures. Tangy citrus and pine hops aromas will be enhanced, as well as toasted and dark malt aromas.

FLAVOUR/MOUTHFEEL CHARACTERISTICS:

Beers fermented with this strain will finish dry and crisp. This strain is at its best in hop prominent American style ales. Very light ales may turn out a bit stripped, thin or astringent if care is not taken with the mash temperature and avoiding over-extraction. Acidity is moderately high, boosting hop flavours and creating a clipped finish.

HIGHER ALCOHOL BEERS:

Remaining very neutral, this strain excels in strong ales with simple malt bills. Alcohol will be a dominant flavour and aroma constituent, and may be quite warming but not harsh.