Bavarian Wheat Yeast

M20

Active Dried Brewing Yeast promoting high levels of esters and clove phenolics for enhanced complexity of German style wheat beer.

YEAST STRAIN DESCRIPTION

A classic top-fermenting yeast suited for brewing a range of German weizens. It has a very low flocculation rate that makes it ideal for beers that are traditionally served cloudy. This yeast creates exceptionally dry beer, with a silky mouth feel, and a delicious banana and spice aroma.

TECHNICAL CHARACTERISTICS

STRAIN CLASSIFICATION:
Saccharomyces cerevisiae

RECOMMENDED TEMPERATURE RANGE:
59-86°F (18-30°C)

PERFORMANCE CHARACTERISTICS:
(5- high, 1- low)

ATTENUATION: 3

FLOCCULATION RATE: 2

COMPACTION: 2

VIABLE YEAST CELLS: >5 x 10^9 cells per gram

DRY WEIGHT: 93 – 96%

WILD YEAST: <1 per 10^6 cells

TOTAL BACTERIA: <1 per 10^6 cells

GMO STATUS: GMO Free

FERMENTATION OBSERVATIONS

Fermentation starts within 24-36 hours and builds a dense krausen that does not rise as high in the fermenter as with most other weizen yeast strains.

This is a low flocculating strain, although it will eventually settle out and leave moderately clear beer. It is quick to condition and beers fermented with this strain can be ready to drink in as little as 10 days. Recommended fermentation temperature is between 59–75°F (18–24°C); however this strain can be fermented at up to 86°F (30°C) if excessive ester production is desired.

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.

FLAVOR/MOUTH FEEL 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 mouth feel with a full and rich medium body. This strain strips away most caramel and complex malt flavors, while deep roast and chocolate flavors will come through. The slight acidity produced, greatly enhances wheat malt characteristics.

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.