

W38 WHEAT

Bright

» Description

An ale strain created to compliment a wide variety of wheat based beer styles with sweet fruity esters. Typical to the style, W38 Wheat exhibits low flocculation and finishes dry with a smooth finish.

» Brewing properties

High attenuation and low flocculation.
Produces a dry and smooth wheat beer with a balanced fruity aromatic profile.

» Application

Rehydrate the yeast in 5-10 times its weight of boiled water or diluted wort (2:1 water to wort) at 22-30°C in a disinfected container.
Gently stir for 5 minutes to suspend yeast completely and leave it for 10-20 minutes. Adjust the temperature by adding some wort (if the difference in temperature is greater than 10°C).
Inoculate immediately and blend the yeast and wort.
The whole process should be limited to 30 minutes to reduce risk of contamination. It's not necessary to aerate wort to help the yeast achieve active growth.

» Specifications

Ingredients:

Yeast (*Saccharomyces cerevisiae* var. *diastaticus*), emulsifier E491

Fermentation temperature:

17-24°C

Typical Fermentation Time:

Fermentable sugars 5 days, up to 15 days for dextrin reduction.

Real Degree of Fermentation:

75%

Maltotriose Utilisation:

100%

Dosage instructions:

50 to 100 g/hl. This usage rate will equal approximately 5 to 10 million viable cells per ml of wort.

» Microbiological analysis

Dry weight: ≥ 92%

Viable cells: ≥ 5*10⁹ cfu/g

Total bacteria: 5/ml*

Acetic Acid Bacteria: 1/ml*

Lactobacillus: 1/ml*

Pediococcus: 1/ml*

Wild non Sacc.: 1/ml*

*When yeast is pitched at 100 g/hl.



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