

Aromas, flavors and beer styles

Beer yeast is able to produce or contribute to body, mouth feel, flavor and many aromas which could typically be grouped into four categories: neutral, fruity, floral and spicy. However, while the yeast strain itself will obviously play a major role; the organoleptic characteristics exhibited by a yeast strain will also largely depend on process parameters (density, fermentation temperature, pitching rate...) and beer composition. Indeed, a yeast strain will not make a beer by itself but will contribute to the elaboration of it; based on the recipe (process parameters) and together with the other raw materials; primarily water, malt and hops.

As an example; SafAle™ WB-06 expression of banana flavor will significantly depend on pitching rate and fermentation temperature.

Adjacent table will list a number of beer styles with their flavor characteristics and the recommended yeast strain(s) to achieve those.



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Type of beer	Organoleptic characteristics	Suggested yeast
Weissen	Hazy, wheat base, phenolic, citrusy	WB-06
Blanche	Hazy, wheat base, refreshing, spicy	WB-06, T-58, K-97
Pils	Lager beer, blond to golden, brilliant, refreshing, drinkable, slightly crispy, medium bitterness, highly digestible, neutral, malty or gently fruity	W-34/70, S-189, S-23
Session	Blond, light body, low alcohol, hoppy, high drinkability	BE-134, K-97, US-05
Kölsch	Blond, palatable, low alcohol, low bitterness, gently fruity	K-97, US-05, S-04
IPA	Blond to amber, dry and hoppy	S-04, US-05
Triple	Blond to amber, high alcohol, malty, fruity, full body, roundness	HA-18, US-05, BE-256, S-33, K-97
Saison	Blond to amber, refreshing, very dry, low alcohol, gently acidic and yeasty, hoppy, gently saturated	BE-134, WB-06, T-58
Bitter	Blond to amber, medium body and residual sweetness balanced with high bitterness, hop character	S-33, S-04, US-05
Ales (Pale/Amber/Brown)	Blond to brown, medium alcohol content, fruity (estery), more or less malty tastes & notes, nutty, caramel	S-04, BE-256, US-05
Double	Amber - Brown/Dark, high alcohol, malty, fruity, caramel, roundness	HA-18, S-33, S-04, BE-256
Scotch	Amber to brown, full bodied, malty and lightly hopped	HA-18, S-33, S-04
Barley wine	Amber - Brown, woody, slightly saturated, maderized, stewed fruit	HA-18, S-33, T-58, BE-256, K-97
Porter	Mild to dark brown with red tint, roast malt flavor and aroma, sweet to bitter flavor, medium body, fruity esters	S-04, BE-256, US-05
Stout	Dark, creamy, smooth body, chocolate, coffee, roasted	S-33, S-04
Imperial Stout	Dark, high alcohol, hot mouthfeel, chocolat, coffee, roasted	HA-18, T-58, BE-256, US-05

FERMENTIS / TIPS AND TRICKS

Recommendations can be obtained from your distributor or from a Fermentis representative.

