

SELECTING THE RIGHT BEER YEAST

Selecting the right yeast strain for the style of beer you are wishing to brew is critical. Each yeast strain will provide the beer with different flavour characteristics as well as body and clarity. Use the table below, as well as the yeast technical notes on the following pages, to ensure you select the best yeast for your chosen beer style.

NAMES	FLOCCULATION (DM=1, 100=5)	ATTENUATION	ALCOHOL TOLERANCE	RECOMMENDED TEMPERATURE RANGE
M76 Bavarian Lager	3	75-80%	8%	8-14°C (46-57°F)
M20 Bavarian Wheat	2	70-75%	7.5%	18-30°C (64-86°F)
M47 Belgian Abbey	4	73-77%	8%	18-25°C (64-77°F)
M41 Belgian Ale	3	82-88%	12%	18-28°C (64-82°F)
M31 Belgian Tripel	3	82-88%	10%	18-28°C (64-82°F)
M21 Belgian Wit	2	70-75%	8%	18-25°C (64-77°F)
M84 Bohemian Lager	4	72-76%	8%	10-15°C (50-59°F)
M54 Californian Lager	4	77-82%	9%	18-20°C (64-68°F)
M15 Empire Ale	4	70-75%	8%	18-22°C (64-72°F)
M29 French Saison	3	85-90%	14%	26-32°C (79-90°F)
M36 Liberty Bell Ale	4	74-78%	9%	18-23°C (64-73°F)
M42 New World Strong Ale	5	77-82%	12%	16-22°C (61-73°F)
M44 US West Coast	4	77-85%	11%	18-23°C (64-73°F)
M02 Cider	5	95-100%	17.5%	12-28°C (54-82°F)
M05 Mead	4	95-100%	18%	15-30°C (59-86°F)

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