



H26 - German Weizen Yeast

This dry brewing yeast produces the typical flavours so characteristic of German Weizen styles. Like all yeasts of this strain, its flavour profile is highly dependent on the fermentation temperature, with an emphasis on phenols at the lower end of the temperature range and a dramatic increase in the levels of fruity esters at the high end of the range. Fermentation is quick and vigorous, and the high attenuation ensures proper alcohol levels from moderate starting gravities, as is appropriate for this beer style.

Technical specifications:

- Strain: *S. Cerevisiae*
- Average apparent attenuation^{*)}: very high - 82-90%
- Flocculation: low
- Alcohol tolerance^{**)}: 8%
- Fruity esters^{***)}: high
- Spicy phenols: high
- Fermentation temperature: 14-26°C (phenol/ester balance depends on temperature)
- Dosage: 50 - 80 gr / hl
- Flavour profile: a combination of cloves and other spicy phenols with banana and other fruity esters, yet making for crisp, refreshing and very drinkable beers
- Styles: Kristalweizen, Hefeweizen, Dunkels and Weizenbocks

^{*)} Actual attenuation will depend on wort composition and fermentability.

^{**)} Note that alcohol tolerance is not a sharply defined limit and depends on pitching rate and yeast health.

Pre-hydrating the yeast in sterile water at room temperature is recommended for starting gravities over 1.050.

^{***)} Actual ester profile will depend dramatically on fermentation temperature, pitching rate and dissolved oxygen.
