



H31 - Classic Ale Yeast

This yeast, which originates from the UK, is one of the oldest dried yeast strains on the market. If a recipe from the 1970s or 1980s specifies to use one or two packets of "beer yeast" or "brewing yeast", this is the yeast to use. This classic strain produces semi-sweet to sweet, full-bodied beers with a subtle and restrained fruity character. It is excellently suited for a variety of styles that call for a certain amount of residual sugars to balance against a high alcohol level.

Technical specifications:

- Strain: *S. Cerevisiae* (EDME)
- Average apparent attenuation^{*)}: low - 66-74%
- Flocculation: low to medium
- Alcohol tolerance^{**)}: 12%
- Fruity esters^{***)}: high
- Spicy phenols: none
- Fermentation temperature: 12-28°C (optimum flavour balance: 20-24°C)
- Dosage: 50 - 80 gr / hl
- Flavour profile: sweet, full-bodied, yet fairly neutral with a low level of well-restrained fruity notes that respects the malt character and complexity of the beer
- Styles: strong, medium sweet to sweet full-bodied dégustation beers such as Belgian strong ales, Belgian and English barley wines, Scottish strong ales as well as sweet and Imperial stouts, spiced beers, "winter warmers", Christmas ales and a wide variety of English ales. The yeast of choice for historic recipes such as gruit ales, heather ales, recreations of medieval to 19th century ales, cask ales and real ales.

^{*)} 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.
