



## H44 - English Ale Yeast

This dry brewing yeast has a characteristic English flavour profile and is suitable for a wide range of English styles. Provides a quick, reliable fermentation and produces clear, well-balanced beers.

Technical specifications:

- Strain: *S. Cerevisiae* (Whitbread)
- Average apparent attenuation<sup>\*)</sup>: medium - 73-77%
- Flocculation: high
- Alcohol tolerance<sup>\*\*)</sup>: 9%
- Fruity esters<sup>\*\*\*)</sup>: medium
- Spicy phenols: none
- Fermentation temperature: 12-25°C (optimum flavour balance: 18-22°C)
- Dosage: 50 - 80 gr / hl
- Flavour profile: adds distinct, typically British fruity notes along with a certain amount of residual malt sweetness that respects the character of the grains used
- Styles: all English ale styles, including e.g. pale ales, brown ales, dark ales, milds, bitters, IPAs, porters, stouts and strong ales (provided the latter do not exceed the yeast's alcohol tolerance)

<sup>\*)</sup> Actual attenuation will depend on wort composition and fermentability.

<sup>\*\*)</sup> 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.

<sup>\*\*\*)</sup> Actual ester profile will depend dramatically on fermentation temperature, pitching rate and dissolved oxygen.

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