



## H65 - American Ale Yeast

This dry brewing yeast, with its restrained, clean, lightly fruity flavour and high attenuation is suitable for a variety of American styles, but also works very well as a versatile "go-to" yeast for any other beer that calls for a similar clean, pleasant flavour profile and high drinkability.

Technical specifications:

- Strain: *S. Cerevisiae* (Chico)
- Average apparent attenuation<sup>\*)</sup>: medium to high - 79-83%
- Flocculation: medium to high
- Alcohol tolerance<sup>\*\*)</sup>: 9%
- Fruity esters<sup>\*\*\*)</sup>: low to medium
- Spicy phenols: none
- Fermentation temperature: 15-28°C optimum flavour balance: 18-22°C)
- Dosage: 50 - 80 gr / hl
- Flavour profile: light, clean, drinkable, mildly fruity, pleasant and well-balanced
- Styles: all American ales such as American blonde, pale, amber and brown ales, American porters or stouts, American IPAs etc., but also suitable for other styles that call for a light body, mild fruitiness and clean flavour profile. Popular for the fermentation of Irish ales, dry stouts and speciality ales and, when fermented cool, even suitable for traditionally fermented Altbier, barley wines (provided they do not exceed the yeast's alcohol tolerance) and American and Australian wheat beers.

<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.

---