



H88 Saison Ale Yeast

This Saison yeast strain is well suited for a variety of Belgian and French Saison style beers, as well as for Bière de Garde and similar regional farmhouse styles. Its super-attenuation produces dry beers with a very low finishing gravity (1.004 or less). It has a high alcohol tolerance and a flavour profile that includes soft fruity and refreshing citrus notes with delicate spicy flavours such as pepper, clove and cardamom. While best results are typically obtained at low to moderate fermentation temperatures, at lower gravities it can handle warmer fermentations as well.

Technical specifications:

- Strain: *S. Cerevisiae* var. *diastaticus*
- Average apparent attenuation^{*)}: very high (> 90%)
- Flocculation: low
- Alcohol tolerance^{**)}: 12% V/V
- Fruity esters^{***)}: medium
- Spicy phenols: low to moderate (POF low+)
- Fermentation temperature: 15-30°C (optimum flavour balance: 16-24°C)
- Dosage: 40 - 80 gr / hl, depending on gravity and desired ester profile
- Flavour profile: delicate fruity and spicy notes. Refreshing, highly drinkable and crispy character, yet with a rich mouthfeel.
- Styles: all Belgian and French farmhouse styles such as French Saison, Belgian Saison and Bière de Garde, but also a wide variety of Belgian 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.

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

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