

# Empire Ale

Suitable for Scottish Heavy Ales, American Amber Ales, Sweet Stouts and more.

# M15

## YEAST STRAIN DESCRIPTION

A top-fermenting ale yeast suitable for a variety of full bodied ales, with exceptional depth. Ferments with full, rich dark fruit flavors.

---

## TECHNICAL CHARACTERISTICS

**STRAIN CLASSIFICATION:** *Saccharomyces cerevisiae*

**RECOMMENDED TEMPERATURE RANGE:** 64 - 72°F (18 - 22°C)

**PERFORMANCE CHARACTERISTICS:** (5- high, 1- low)

**ATTENUATION:** (70 - 75%)

**FLOCCULATION RATE:** 4

**COMPACTION:** 3

**VIABLE YEAST CELLS:** >5 x 10<sup>9</sup> cells per gram

**DRY WEIGHT:** 93 - 96%

**WILD YEAST:** <1 per 10<sup>6</sup> cells

**TOTAL BACTERIA:** <1 per 10<sup>6</sup> cells

**GMO STATUS:** GMO Free

| 14

---

## OBSERVABLE TRAITS

### AROMA CHARACTERISTICS:

When fermented at the correct temperature, Empire Ale yeast exhibits extremely characterful and appetizing estery aromas reminiscent of rich dark fruit.

### FLAVOR/MOUTHFEEL CHARACTERISTICS:

This yeast strain has been carefully selected to aid mouth feel in the finished beer. Body should be full leaning towards a rich dark fruit character. Care must be taken when designing the beer to adjust hop bitterness to alleviate an over sweet finished beer.

### HIGHER ALCOHOL BEERS:

Higher alcohol beers will tend to be slightly too sweet and heavy due to the moderate attenuative capabilities of the strain although a lower mash temperature may help the fermentability and lower the final gravity.