

The logo consists of the letters 'M21' in a bold, white, sans-serif font, set against a dark red background that has a slight wave or notch on its right side.

Belgian Wit

Suitable for Witbier, Grand Cru, Spiced Ales and other specialty beers.

YEAST STRAIN DESCRIPTION

A traditional, top-fermenting yeast that has a good balance between fruity esters, and warming spice phenolics. The yeast will leave some sweetness, and will drop bright if left long enough.

TECHNICAL CHARACTERISTICS

STRAIN CLASSIFICATION: *Saccharomyces cerevisiae*

RECOMMENDED TEMPERATURE RANGE: 64 - 77°F (18 - 25°C)

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

ATTENUATION: (70 - 75%)

FLOCCULATION RATE: 2

11 | **COMPACTION:** 2

VIABLE YEAST CELLS: $>5 \times 10^9$ cells per gram

DRY WEIGHT: 93 - 96%

WILD YEAST: <1 per 10^6 cells

TOTAL BACTERIA: <1 per 10^6 cells

GMO STATUS: GMO Free

OBSERVABLE TRAITS

AROMA CHARACTERISTICS:

Belgian Wit yeast presents a very light spice with a hint of bubble-gum character, this yeast works exceptionally well with botanics.

FLAVOR/MOUTHFEEL CHARACTERISTICS:

This yeast has a slightly suppressed Belgian character presenting as phenolic and dry, fruity and very complex character. The mouthfeel is smooth, light, dry and crisp.

HIGHER ALCOHOL BEERS:

With a medium attenuation this strain will struggle with extremely high alcohol beers and may become stressed.