

M29

French Saison Ale

Suitable for producing Saisons and farmhouse style beers up to 14% ABV.

YEAST STRAIN DESCRIPTION

French Saison yeast is an exceptional, highly attenuative top-fermenting ale yeast, creating distinctive beers with spicy, fruity and peppery notes. Ideal for fermentation of farmhouse style beer.

TECHNICAL CHARACTERISTICS

STRAIN CLASSIFICATION: *Saccharomyces cerevisiae*

RECOMMENDED TEMPERATURE RANGE: 79 - 90°F (26 - 32°C)

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

ATTENUATION: (85 - 90%)

FLOCCULATION RATE: 3

15 | **COMPACTION:** 3

VIABLE YEAST CELLS: >5 x 10⁹ cells per gram

DRY WEIGHT: 93 - 96%

WILD YEAST: <1 per 10⁶ cells

TOTAL BACTERIA: <1 per 10⁶ cells

GMO STATUS: GMO Free

OBSERVABLE TRAITS

AROMA CHARACTERISTICS:

This French Saison ale yeast strain brings all the sophistication and complexity of classic Saison ale production to the home brew and small brewery setting. Spicy and peppery characteristics are prominent with an undertone of the ubiquitous fruity character.

FLAVOR/MOUTHFEEL CHARACTERISTICS:

This is a highly characterful yeast strain that will dominate all but the highest hopping rates and complex malt bills. Beers fermented with this yeast will tend to be dry in the finish often with a slight drying acidity and peppery notes, aiding drinkability at higher alcohol levels. Higher alcohol beers may have an increased ester production and warming alcohol notes.

HIGHER ALCOHOL BEERS:

This yeast strain will perform exceptionally well up to 14% ABV making it suitable for a large range of Saisons.