

Belgian Tripel

Suitable for Belgian Tripel Style and Trappist style beers.

M31

YEAST STRAIN DESCRIPTION

Provides a fantastic complex marriage of spice, fruity esters, phenolics and alcohol. It is also very attenuative with a high alcohol tolerance making it perfect for a range of Belgian styles.

TECHNICAL CHARACTERISTICS

STRAIN CLASSIFICATION: *Saccharomyces cerevisiae*

RECOMMENDED TEMPERATURE RANGE: 64 - 82°F (18 - 28°C)

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

ATTENUATION: (82 - 88%)

FLOCCULATION RATE: 3

COMPACTION: 2

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

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OBSERVABLE TRAITS

AROMA CHARACTERISTICS:

Belgian Tripel has a fantastic heavily fruity aroma, married perfectly with light spice and esters it is massively complex, spicy, estery and phenolic.

FLAVOR/MOUTHFEEL CHARACTERISTICS:

Belgian beers fermented with this strain will finish phenolic and dry, they will also exhibit fruity and very complex ester characters. These characters exhibit a beautiful marriage of spice and fruit estery alcohol goodness.

HIGHER ALCOHOL BEERS:

High alcohol beers are this strain's bread and butter, with a high alcohol tolerance, strong beers just create excellent flavor and aroma characteristics.