

Liberty Bell Ale

M36

Suitable for both English and American Pale Ales, Extra Special Bitters, Golden Ales and more.

YEAST STRAIN DESCRIPTION

A top-fermenting ale yeast suitable for a wide variety of hoppy and distinctive style beers. This strain produces light, delicate fruity esters and helps develop malt character.

TECHNICAL CHARACTERISTICS

STRAIN CLASSIFICATION: *Saccharomyces cerevisiae*

RECOMMENDED TEMPERATURE RANGE: 62-74°F (18-23°C)

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

ATTENUATION: (74 - 78%)

FLOCCULATION RATE: 4

COMPACTION: 4

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:

Some pear esters, possibly strawberry or kiwi-like aromas can be expected. Clean, delicate malt and hop aromas will survive fermentation. If hop and/or malt aromas are prominent in the beer this strain's aroma characteristics will fade to the background.

FLAVOR/MOUTHFEEL CHARACTERISTICS:

Clean, mostly neutral and smooth, finishes beers moderately dry but does not strip away body. Silky, lightly smooth texture, light to medium body, mild acidity and mostly neutral flavor. Aroma contributions from this yeast strain makes it a good all-rounder for a wide range of ales.

HIGHER ALCOHOL BEERS:

As a very good strain for strong ales, this yeast provides brews with plenty of body, without being heavy or dense.