

# US West Coast Yeast

# M44

**Active Dried Brewing Yeast** suited for American style ales, promoting exceptionally clean flavor to accentuate hop character.

## YEAST STRAIN DESCRIPTION

With the craft beer movement being lead by the USA, there has been a demand for a yeast strain which emphasizes the expressive flavors of the unique ingredients used. US West Coast Yeast is a high attenuating, top-fermenting strain that ferments with almost completely neutral attributes across a wide range of wort strengths and temperature ranges. It produces a moderately high acidity which allows the tangy, citrus hop aromas to really punch through. At the same time it is also enhancing the toasted and dark malt characters. If you plan to use a lot of expensive flavorful hops as the prominent feature of your beer, use this yeast.

## TECHNICAL CHARACTERISTICS

### STRAIN CLASSIFICATION:

Saccharomyces cerevisiae

### RECOMMENDED TEMPERATURE RANGE:

59-74°F (18-23°C)

### PERFORMANCE CHARACTERISTICS:

(5- high, 1- low)

**ATTENUATION:** 4

**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

## FERMENTATION OBSERVATIONS

This yeast is a vigorous fermenter and highly attenuating strain. It achieves high krausen within two days with most of the yeast head disappearing by the end of primary fermentation. Fermentation above the minimal temperature of 64.5°F (18°C) is recommended, fermentation times will vary with wort strength, pitching temperature, composition and pitching rate.

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## OBSERVABLE TRAITS

### AROMA CHARACTERISTICS:

A very neutral strain even when fermented in higher gravity worts and warmer temperatures. Tangy citrus and pine hops aromas will be enhanced, as well as toasted and dark malt aromas..

### FLAVOR/MOUTH FEEL CHARACTERISTICS:

Beers fermented with this strain will finish dry and crisp. This strain is at its best in hop prominent American style ales. Very light ales may turn out a bit stripped, thin or astringent if care is not taken with the mash temperature and avoiding over-extraction. Acidity is moderately high, boosting hop flavors and creating a clipped finish.

### HIGHER ALCOHOL BEERS:

Remaining very neutral, this strain excels in strong ales with simple malt bills. Alcohol will be a dominant flavor and aroma constituent, and may be quite warming but not harsh.