

Make your choice

OUR YEASTS FOR BEERS

This is our specific portfolio covering brewers needs. We offer you efficient and qualitative strains which will help you design the beer of your dreams. Let's discover their main characteristics.



THE OBVIOUS CHOICE FOR BEVERAGE FERMENTATION



Fermentis

LESAFFRE FOR BEVERAGES

Ale or Lager?

Fermentis supplies 2 ranges of yeast strains.

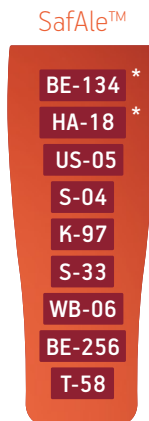
You want to make a Lager beer?

Ask for our 3 dedicated yeasts.

An Ale? You can select amongst 9 strains.



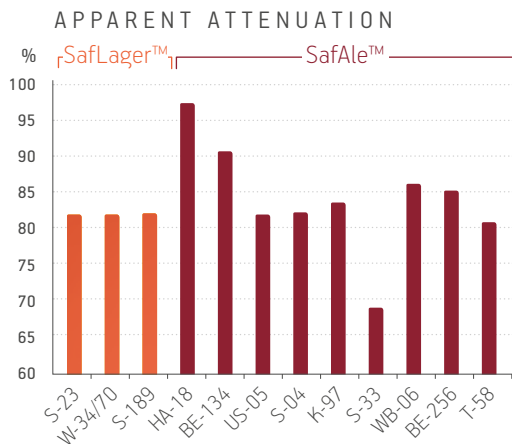
* Newcomers in our range, two new yeast strains have been partially included in this study. The **SafAle™ BE-134**, ideal for Belgian-Saison-style beers and the **SafAle™ HA-18**, recommended for the production of particularly high attenuating beers even for very high gravity fermentation, such as "Barley Wine".



Dry or full-bodied beers?

Find the right balance between residual sugars and final alcohol.

Almost all of our yeast strains guarantee a fairly high attenuation rate: between 80% and 90%. If you want to obtain a beer with a high attenuation and a low level of residual sugars, SafAle™ BE-256 or SafAle™ BE-134 will be the obvious choices. Likewise for high-density beers, the SafAle™ HA-18 will allow a very high attenuation. However, if you want to obtain a high level of residual sugars, SafAle™ S-33 will fit perfectly.



CONDITIONS / This study has been set up to picture and compare the flavor and aroma characteristics of our main commercial yeast strains. All have been tested in the same standard conditions, with the lowest possible impact of other ingredients, i.e. in the most neutral conditions.

Wort: 100% 2 rows spring pils malt, 15°P / Bitterness: 25 BU with iso-alpha-acids (end of boiling) / Pitching rate: 50 g ADY/hl / Fermentation: 23°C, @Atm. P.



Baseline Flavor & Aromas*

CHOOSE YOUR FAVORITES!

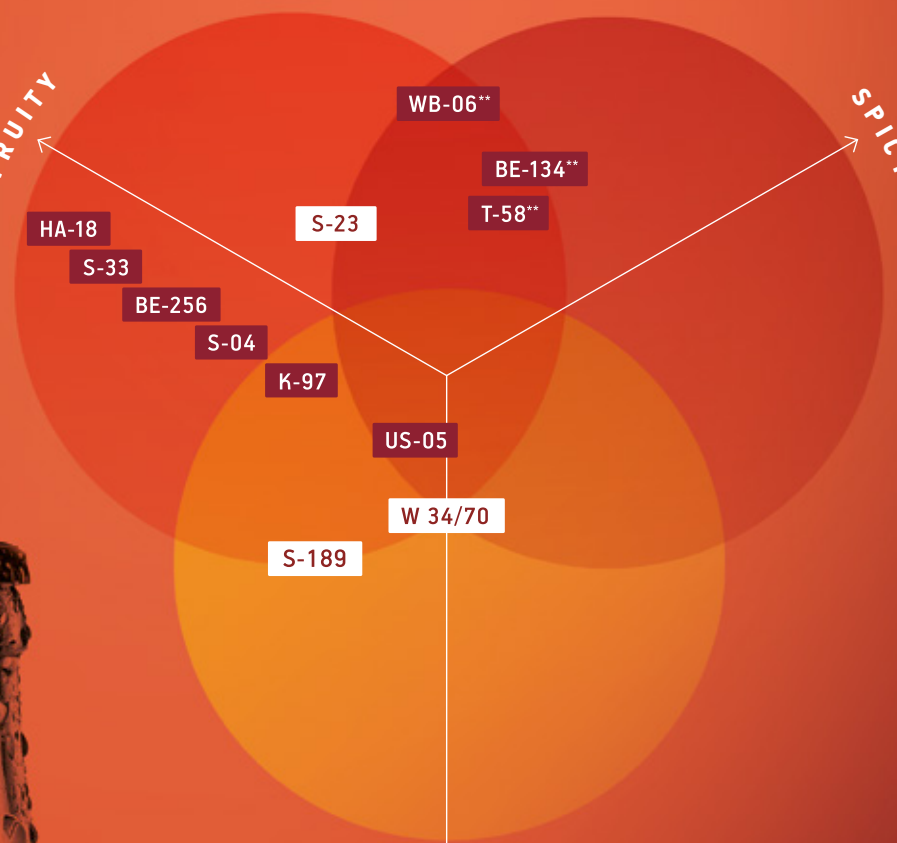
SafLager™ Yeasts

SafAle™ Yeasts

FRUITY

SPICY

NEUTRAL***



* Sensory Analysis in Standard Conditions

** Phenolic Flavors

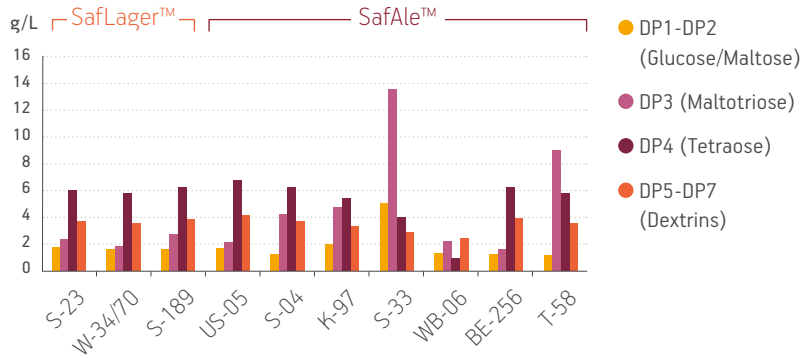
*** Raw Material Expression Facilitated



Residual sugars

Looking for yeasts which leave some specific sugars behind?

SafAle™ S-33 will leave most of the maltotriose. Conversely, SafAle™ WB-06 and SafAle™ BE-256 consume almost all of it.



Esters

Some specific SafAle™ strains develop a neutral profile, while other yeasts express more fruity flavor –mainly SafAle™ BE-256 and SafAle™ WB-06.

