



Active dry yeasts characteristics

PRIMARY FERMENTATION

Physicochemical characteristics

APPARENT ATTENUATION		ALCOHOL TOLERANCE		SEDIMENTATION	
WB-06	W-34/70	BE-256		S-04	W-34/70
BE-256	S-189	K-97		BE-256	S-189
K-97	S-23	WB-06			S-23
US-05				US-05	
S-04		S-04	W-34/70		
		US-05	S-189	S-33	
		T-58	S-23	T-58	
		S-33		WB-06	
S-33					
T-58				K-97	

■ Ale
■ Lager

HIGH
LOW MEDIUM
FAST
SLOW MEDIUM

Flavor information

	fruity	neutral	floral	spicy
S-04	●			
K-97		●		
US-05				●
WB-06	●			
S-33			●	
T-58				●
BE-256	●		●	
S-23	●			
S-189			●	
W-34/70				●

* The flavors produced by yeast depends on process parameter. By example, low gravity beers fermented with Safale™ S-04 are mainly fruity but high gravity beers are mainly neutral. The reverse is obvious with Safale™ K-97.

TYPE OF BEER	ORGANOLEPTIC CHARACTERISTICS	YEAST SUGGESTED
Weissen	White to Amber, Hazy, wheat base, phenolic, citrusy	WB-06
Blanche	White, Hazy, wheat base, refreshing, spicy, citrusy	WB-06, T-58, K-97
Pils	Lager beer, blond to golden, brilliant, refreshing, drinkable, slightly crispy, medium bitterness, highly digestible, neutral, malty or gently fruity	W-34/70, S-189, S-23
Session	Blond, light body and dry, low alcohol, hoppy, high drinkability	K-97
Kölsch	Blond, palatable, low alcohol, low bitterness, gently fruity	US-05, S-04
IPA	Blond to amber, dry and hoppy (bitter and aromatic)	S-04, BE-256, US-05
Triple	Blond to golden/amber, high alcohol, malty, fruity, full body, roundness	US-05, BE-256, S-33, K-97
Saison	Blond to amber, refreshing, very dry, low alcohol, gently acidic and yeasty, hoppy, gently saturated	K-97, WB-06
Bitter	Blond to amber, medium body and residual sweetness balanced with high bitterness, hop character	S-33, S-04, US-05
Ales (Pale/Amber/Brown)	Blond to brown, medium alcohol content, fruity (estery), more or less malty tastes & notes, nutty, caramel	S-04, BE-256, US-05
Double	Amber - Brown/Dark, high alcohol, malty, fruity, caramel, licorice, body & roundness	S-33, S-04
Scotch	Amber to brown, full bodied, malty and lightly hopped	S-33, S-04
Barley wine	Amber - Brown, woody, slightly saturated, maderized, stewed fruit	S-33, T-58, BE-256, K-97
Porter	Mild to dark brown with red tint, roast malt flavor and aroma, sweet to bitter flavor, medium body, fruity esters	S-04, BE-256, US-05
Stout	Dark, creamy, smooth body, chocolate, coffee, roasted	S-33, S-04
Imperial Stout	Dark, high alcohol, hot mouthfeel, chocolat, coffee, roasted	T-58, US-05

SECONDARY FERMENTATION IN BOTTLE AND KEG

F2 YEAST SPECIFICITIES

- Stickiness at the bottom of the bottle
- Forms a nice haze when it is resuspended
- High alcohol tolerance
- Respect of aromas

Fermentis, the obvious choice for beverage fermentation