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## Empire Ale

Suitable for Scottish Heavy Ales, American Amber Ales, Sweet Stouts and more.

### YEAST STRAIN DESCRIPTION

A top-fermenting ale yeast suitable for a variety of full bodied ales, with exceptional depth. Ferments with full, rich, dark fruit flavours.

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#### TECHNICAL CHARACTERISTICS

**YEAST CLASSIFICATION:** *Saccharomyces cerevisiae*

**ALCOHOL TOLERANCE:** 8%

**ATTENUATION:** 70 - 75%

**RECOMMENDED TEMPERATURE RANGE:** 18 - 22°C (64 - 72°F)

**KILLER FACTOR:** Sensitive

**VIALE 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

**PERFORMANCE CHARACTERISTICS:** 5 = HIGH, 1 = LOW

**FLOCCULATION RATE:** 4/5

**COMPACTION:** 3/5

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#### OBSERVABLE TRAITS

##### AROMA CHARACTERISTICS:

When fermented at the correct temperature, Empire Ale yeast exhibits extremely characterful and appetising estery aromas reminiscent of rich dark fruit.

##### FLAVOUR/MOUTHFEEL CHARACTERISTICS:

This yeast strain has been carefully selected to aid mouthfeel in the finished beer. Body should be full leaning towards a rich dark fruit character. Care must be taken when designing the beer to adjust hop bitterness to alleviate an over sweet finished beer.

##### HIGHER ALCOHOL BEERS:

Higher alcohol beers will tend to be slightly too sweet and heavy due to the moderate attenuative capabilities of the strain although a lower mash temperature may help the fermentability and lower the final gravity.