



# The Midland Craft Brewers Association



Brewing crafted ales.....at home

**Meeting Saturday 5 March 2011.  
Questionnaire on brew topic: Yeast.**

1. Have you or do you use dried yeast for fermentation? Please state which brands you've used.

**Yes 17/17**

**Nottingham Danestar**

**Munton's Gold**

**Safale 04**

**Safale US 05**

**Safale T 58**

**Saflager S23**

**Windsor**

**Gervin**

2. Have you or do you use liquid yeast cultures? Please state which brands you've used.

**Yes 12/17**

**White Labs; Various WLP 002, WLP 023, British Ale, Belgian, Danish Lager, Czech Lager,**

**Wyeast Y1469, Y1318, Y1728**

3. Have you used yeasts from any other source, for example from yeast slopes, a brewery, a bottle conditioned ale? Please give details.

**Brewery 3/17;  
King**

**Marstons , London Brewery, Nottingham Brewery, Fullers, Greene**

**Bottled 6/17;  
Lightning**

**Guinness, White Shield, Fullers, Youngs, Breakspear Summer**

**Pub barrel 1/17**

**Brewlab slopes 2/17; TV1, TV3**

4. Of the 3 options above, which do you usually use? Why?

**Liquid 4/17 flavour, variety, value for money**

**Dried 10/17 for Q5 reasons.**

**6/4 in favour of dried.**

5. Do you have a particular yeast which you have come to use more often than not? If so what is it, and why have you selected it?

<b>Cost</b>	<b>7/17 (Dried)</b>
<b>Convenience</b>	<b>12/17</b>
<b>Reliability</b>	<b>11/17</b>
<b>Attenuation</b>	<b>5/17</b>
<b>Flocculence</b>	<b>5/17</b>
<b>Flavour</b>	<b>7/17 (Neutral!) (not good for hop flavour and aroma)</b>
<b>Alcohol tolerance</b>	<b>3/17</b>

Other (please give details) **Availability as bought large box.**

**Clarity and clean flavour.**

**Good all-rounder.**

**Repeated use of a particular strain cultured and**

**stored.**

6. When you vary your yeast selection, what criteria influence your choice?

**Cost** 2/17 (Dried)

**Convenience** 5/17

**Reliability** 8/17

**Attenuation** 7/17

**Flocculence** 5/17

**Flavour** 10/17

**Alcohol tolerance** 7/17

Other (please give details) **Suitability for beer primary concern. Suitability for style.**

7. Do you or have you cultured your own yeast? If so why..?

**Yes, 9/16**

**Selectivity**

**2/17.**

**Flavour**

**3/17 - Clones**

**Cost**

**1/17**

**Fun**

**1/17**

**Just giving it a go**

**1/17**

8. ...and how do you store it?

**Refrigerator 7/17 4/6 months on Agar slopes.**

**Freezer 1/17**

9. How do you store the brought yeast you keep in stock?

**Store Cupboard 3/17 (Dried)**

**Refrigerator 15/17**

**Freezer 1/17 (500g Tubs)**

10. Do you make a yeast starter culture in advance of the brew day?

**Yes from Agar/liquid cultures.**

**Yes near sell by date increase yeast cell count**

**Yes sometimes**

11. If so, what procedure do you follow?

**- Streak fresh slope, incubate, use to streak 3-4 fresh slopes, incubate, transfer to broth on stirrer. Details depend on temperatures, volume of brew and strength. Have even fed starter culture with sugar to up biomass on occasion.**

**- 1 – 2L starter with spraymalt OG 1040.**

**- Follow instructions**

**- 20ml ->200ml -> 2000ml of ~1040 DME.**

**- Warm sugar solution in sterile milk bottle for about 4 hours then some wort an hour or so before pitching**

**- 1L Starter 100g DME**

12. Do you rehydrate dried yeasts?

**Yes 11/17**

**No 2/17**

**Sometimes 3/17**

13. If so, what procedure do you follow?

**Instructions on packet 13/17**

**½ pint of cooled boiled water and spraymalt; rehydrate and starter.**

14. If you don't rehydrate dried yeasts, do you simply chuck 'em in? Why?

**Just following the instructions on the packet**

**Works for me**

**Sometimes – no apparent difference in performance RC**

**Convenience**

15. Please explain why you've chosen this process.

**It is easy and it works!**

**Short of time and it works**

**I believe that after re-hydration, a greater number of live yeast cells survive.**

16. If you make a starter culture or rehydrate dried yeast, at pitching do you match it's temperature with that of the wort? If so, how?

**Yes 12/17 With cooled wort, within a few degrees, with rehydration medium at correct temperature. No prob within 5°C**

**No 4/17 Cooled to room temp and starter stored at room temperature.**

17. Textbook advice for pitching temperature tends to be in the 18°C – 22°C range. What temperature do you pitch at, and why?

**As above 7/17 Occasionally Higher 1/17**

**20°C – 24°C 3/17**

**24°C difficult to get lower**

**25°C – 30°C It works**

**Varies – 20°C ale malt interest 17°C ale hoppy interest, 10°C for lager,**

**22°C – vigorous start and cold break ends here**

**16°C – 18°C – Increase O2 solubility allow natural °C rise.**

18. Do you pitch into the wort after the cold break or do you transfer the wort to another container after the cold break, leaving the trub behind, before pitching?

**Directly pitch 7/16**

**Transfer and then pitch 8/16**

19. What temperature do you maintain for the primary fermentation?

**18°C - 20°C**

**20°C 4/17**

**20°C - 24°C 4/17**

**25°C then drop to 20°C when head forms**

**Ambient**

**19°C – 23°C**

20. Why?

**Gives good length fermentation. 3/17**

**Clean flavour**

**No temp control – Room temp.**

**It works**

**To suit beer/yeast.**

**'Textbook' advice/ Middle of recommended temperature range**

**Ambient – temperature control not yet set up.**

**Avoid diacetyl and fusel oils**

**Speedy fermentation – 48hrs!**

21. Do you deliberately vary the temperature during fermentation?

**Yes 1/17**

**Cool 24hrs before racking 4/17**

**No 9/17**

**Will be doing so 1/17**

**Warm to 22°C – no reason stated.**

**Warm a bit then chill**

22. If so do you do this to elicit a reaction in the yeast?

**Yes 1/17**

**Flocculation 3/17**

**Diacetyl control 1/17**

**Raise the temperature to help the yeast clean up any off flavours and then drop the temperature to**

**help the yeast drop.**

23. Do you have any experience of fermentations carried out beyond the ideal temperature range, and if so, what were the results like?

**Once SO4 @ 27°C – fine.**

**Once at 26°C results were fine**

**Wheat beers can be fermented at a higher temperature to produce more phenolic flavours.**

**Slow in cold off flavours in summer.**

24. Yeasts require various nutrients obtained from the wort, to reproduce and ferment. Do you add yeast nutrients to your wort at pitching?

**Yes 2/17**

**Yes to starter 2/17**

**No 13/17**

25. If so why?

**Forum advice. Helps them get going! - Starter.**

**To ensure good attenuation and flocculation, reduce diacetyl and help maintain the yeast in good condition for future re-pitching.**

**Ensure healthy yeast performance**

26. What do you use?

**Youngs yeast nutrient**

**Wyeast**

27. Yeast needs dissolved oxygen to reproduce. Do you aerate your wort?

**Yes**

**16/17**

**No**

**1/17**

28. How do you aerate your wort, if you do so?

**In-line aerator and vigorous stirring and transfer outlet via a mesh.**

**By Dropping**

**Pouring from one bucket to another.**

**Sploshing about.**

**Stirring**

**Shaking in  $\frac{3}{4}$  full gallon containers.**

29. Have you or do you re-pitch directly from one fermentation to another?

**Yes, I pour the fresh wort on top of the yeast in the bottom of the previous fermentation vessel 2/17**

**Yes, I collect the yeast from the bottom of the previous fermentation vessel and pitch it into the fresh work. 5/17**

**Stored in fridge 1 week**

**No. 7/17**

**When brews follow one another closely.**

**Collect yeast from second head – avoid dead cells, trub in bottom.**

30. If so, what steps do you take to ensure the yeast is clean and avoid passing on undesirable waste from the previous fermentation such as trub?

**Skim**

**Double drop for bottom yeasts that can't be skimmed from head**

**It's never been an issue, once didn't because hints of acetic in the aroma of the yeast.**

**Why are you worried about trub??? Never an issue for me in 21yrs of brewing.**

31. Before bottling or kegging do you krausen (reseed) with fresh yeast or do you rely on the yeast from the primary to ferment the primings?

**Primary Yeast 11/17**

**krausen 1/17**

**Once Belgian/ 1070 2/17**

32. If you krausen, what procedures do you follow?

**- 1/2tsp Nottingham, rehydrated. Added to bottling bucket with primings, stirred gently, left for 15 mins then stirred gently every 10 bottles.**

**- 1 tsp yeast slurry**

- Take a jug of vigorously fermenting wort from another brew which has an alcohol tolerant yeast such as Nottingham or Gervin, and put 2 to 3 tsps into the bottle (for 500ml bottles), proportionately more or less for smaller or larger bottles, ie 2 or 4. Also add normal amount of priming sugar.**
- Fermenting wort 1ml per bottle/20ml 11.5L keg.**
- Have experimented with small yeast starter mixed into bottling bucket prior to bottling**

33. If you do krausen, do you for technical reasons do so with a different yeast than that used in the primary, and why?

**Flocculation 1/17**

**Essential for less tolerant strains**