

3 Yeast Trial

Presented by Grant at the January 2012 Meeting
for the Righteous Brewers of Townsville

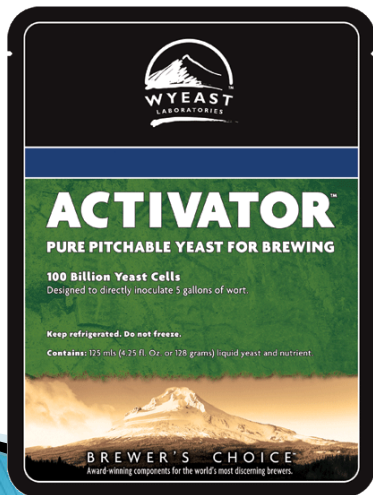
The Experiment

- ▶ Brew a Golden Ale
- ▶ Split said Pale Ale into 3 fermentation vessels and inoculate each with a different yeast.
- ▶ Ferment the brews at the same temperature and test the results.



The Yeasts

- ▶ Yeast #1: Wyeast 1056 American Ale Yeast
- ▶ Yeast #2: Fermentis Safale US-05
- ▶ Yeast #3: Yeast cultured up from a 'White Rabbit Dark Ale' bottle (debatably the Wyeast 1187 Ringwood Ale Yeast)



The Findings

- ▶ Yeast #1 (Wyeast 1056):
 - Most neutral, least amount of esters
 - Seemed to strip some of the hop character out of the beer.
- ▶ Yeast #2 (Safale US-05):
 - Slowest to begin fermentation
 - Attenuated the least (2 gravity points less than Yeasts #1 & #3)
 - Some banana esters present
- ▶ Yeast #3 (White Rabbit Dark Ale):
 - Fermented the fastest
 - Had dominant esters

The Verdict

- ▶ So which yeast did RBT think went best with this beer?
 - **First Place** (narrowly): Yeast #3 (WRDA Yeast)
 - **Second Place**: Yeast #2 (Safale US-05)
 - **Last Place** (distantly): Yeast #1 (Wyeast 1056)