

Yeast Chart

Yeast	Ferment	Beer Style	Character
M42 New World Strong Ale	16 - 22°C	Ales / Stouts	Ferments with a neutral aroma to ensure the full character of malts & hops are prominent in each beer.
Morgans American Ale	15 - 24°C	American Pale Ales	Creates a balanced beer with a very clean, crisp end palate.
Safale US-05	18 - 28°C	American Pale Ales	Well balanced beers with low diacetyl and a very crisp end palate.
M36 Liberty Bell Ale	18 - 23°C	American Pale Ales / Bitters	Suitable for a variety of hoppy style beers. Produces light, delicate fruity esters & helps to develop malt character.
M44 US West Coast	18 - 23°C	American Pale Ales / IPAs	Produces an exceptionally clean flavour, ideal for when you want the hop character to really punch through.
M12 Kveik	30 - 40°C	American Pale Ales / IPAs	Offers fast fermentation at very high temperatures whilst retaining a neutral flavour character with subtle citrus fruit notes.
Voss Kveik	30 - 40°C	American Pale Ales / IPAs	Offers fast fermentation at very high temperatures whilst retaining a neutral flavour character with subtle citrus fruit notes.
M41 Belgian Ale	18 - 28°C	Belgian Ales	Spicy and phenolic, this yeast emulates the intensity & complexity of the best monastic breweries in Belgium.
M02 Cider	18 - 24°C	Cider	A high ester-producing cider strain imparting wonderful flavour depth, revealing the full fruit potential.
Safcider	10 - 30°C	Cider	For all types of ciders even under difficult fermentation conditions.
EC-1118	15 - 25°C	Cider & Ginger Beer	An excellent strain used in a wide range of sparkling wines, fruit wines & ciders.
M15 Empire Ale	18 - 22°C	English Ales & Brown Ales	Suits a variety of full-bodied ales with exceptional depth. Ferments with full, rich dark fruit flavours.
Morgans English Ale	15 - 24°C	English Ales & Stouts	A full bodied fruity English ale, it produces strong tasting bitter beer, stout & Weizen.
Morgans Premium Ale	15 - 24°C	English Ales & Stouts	A proven commercial English ale yeast selected for its fast fermentation character.
Safale S-04	15 - 20°C	English Ales & Stouts	A suitable yeast for English style ales.
Morgans European Lager	9 - 15°C	Lagers & Pilsners	A famous yeast strain from Weihenstephan in Germany. The world's most popular lager yeast.
Morgans Premium Lager	9 - 15°C	Lagers & Pilsners	Used by Western European breweries, it produces lagers with some fruity & estery notes.
M76 Bavarian Lager	8 - 14°C	Lagers & Pilsners	Promotes less sulphur production than other lager strains as well as a fuller, more rounded malt character with well-promoted hop flavours.
M84 Bohemian Lager	10 - 15°C	Lagers & Pilsners	Produces soft, delicate and balanced beers with a dry and clean palate.
M54 Californian Lager	18 - 20°C	Lagers & Pilsners	A unique lager strain that has the ability to ferment at ale temperatures without off flavours.
Saflager S-23	12 - 15°C	Lagers & Pilsners	True lager yeast capable of producing continental lagers with fruity, estery notes.
Saflager W34/70	12 - 15°C	Lagers & Pilsners	A good balance of floral and fruity aromas and gives clean flavours and high drinkable beers.
M05 Mead	15 - 30°C	Mead	A high ester-producing strain conferring fresh, floral esters, especially when fermented cool.
M29 French Saison	26 - 32°C	Saisons	Creates distinctive beers with spicy, fruity and peppery notes. Ideal for fermentation of Saisons and farmhouse style beers up to 14% ABV.
M20 Bavarian Wheat	18 - 30°C	Wheat Beers	Imparts banana and clove esters balanced with spiced aromas. This yeast produces a silky mouth feel and rich body.
Safbrew WB-06	18 - 24°C	Wheat Beers	Produces subtle estery and phenol flavour notes typical of wheat beers.
CL23 Wine	14 - 32°C	Wine	Ideal for crisp, fresh dry white/blush and all sparkling wines. Also, the best strain for high alcohol tolerance.
SN9 Wine	14 - 28°C	Wine	Very good all-round strain, best choice for high alcohol & fortified wines, also excellent for most country wines, sweet sparkling wines & ciders.