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## **The Danstar range of brewing yeast.** **11 gram sachet.**

### **Munich Ale Wheat** (*Saccharomyces Cerevisiae*)

Esters are noticeable to the nose and palate with typical banana notes Recommended 17° to 21°C (64° to 70°F) fermentation temperature range.

### **Nottingham Ale** (*Saccharomyces Cerevisiae*)

This strain was selected for its highly flocculant (precipitating) and relatively full attenuation (transforming sugar into alcohol) properties. It produces low concentrations of fruity and estery aromas and has been described as neutral for an ale yeast, allowing the full natural flavor of malt to develop. Good tolerance to low fermentation temperatures, 14°C (57°F), allow this strain to brew lager-style beer. Recommended 14° to 21°C (57° to 70°F) fermentation temperature range.

### **Windsor Ale** (*Saccharomyces Cerevisiae*)

Windsor ale yeast originates, as you would expect, in England. This yeast produces beers which are estery to both palate and nose with a slight fresh yeasty flavor. These are usually described as full-bodied, fruity English ales. Depending on the substrate, the Windsor demonstrates moderate attenuation which will leave a relatively high gravity (density). Recommended 17° to 21°C (64° to 70°F) fermentation temperature range.