

## STEP 3

# FERMENT

THIS IS WHERE THE MAGIC HAPPENS

Enter yeast, the beer alchemist.

After letting the wort cool, add yeast. Two weeks later—voilà!—you have beer. See? Magic.



# YEAST

Yeast is a living single-cell organism that uses sugar as food in its life cycle. In brewing, yeast converts sugar from malt into alcohol and carbon dioxide. Beer yeast comes in two main types: ale and lager yeast.

Homebrewers add either liquid or dry yeast to the wort, which is known as “pitching the yeast”.

Common beer styles brewed with ale yeast: Pale Ale, India Pale Ale, Brown Ale, Porter, Stout, Scottish and Barleywine.

Common beer styles brewed with lager yeast: Pilsner, Bock, Oktoberfest and Munich Dunkel.

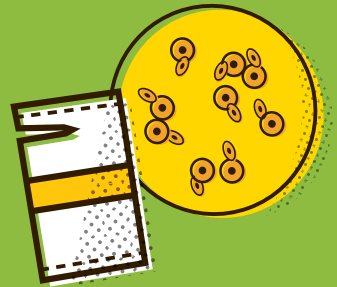


YEAST VARIETY

# AMERICAN ALE YEAST

A jack of all trades for fermenting ales, American ale or California ale yeast has a neutral flavor profile and is one of the most commonly used strains among homebrewers and craft brewers alike.

» **Beer styles:** *American Pale Ale, American IPA, Stout, Porter*



YEAST VARIETY

# BELGIAN ALE YEAST

Notable for the wide variety of flavors and aromas they produce, Belgian yeast strains can lend notes of spice, clove, and honey and are commonly used in beers with higher levels of alcohol.

» **Beer styles:** *Witbier, Dubbel, Tripel, Belgian-Style Blonde Ale*

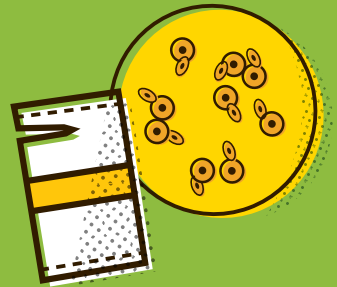


YEAST VARIETY

# LAGER YEAST

Lager strains come in many varieties and ferment at lower temperatures than ale yeasts, delivering clean, crisp beers in which malt and hops are the stars of the show.

» **Beer styles:** *Pilsner, Helles, Oktoberfest, Vienna Lager*



YEAST VARIETY

# MIXED CULTURES

Not a single yeast but rather a mixed culture of microorganisms, these blends are used to create wild and sour beers, which are then left to age, often in oak barrels, to develop unique flavors.

» **Beer styles:** *Flanders Red Ale, Lambic, Gueuze, Oud Bruin*

