

The WIZARD's Yeast Experiment 2007

Introduction

The WIZARDS conducted the great yeast experiment in the Spring of 2007. The concept, as introduced in the May 2007 newsletter, is shown below followed by a summary of the results.

Your Choice - Yeast Experiment for the May Meeting

I, like most of you, always use liquid yeast. But I've always wondered whether this was necessary. Some years ago I did a somewhat controlled experiment (read about in the [March 1999 Newsletter](#)) and liquid yeast came out on top. But then again a lot has changed since then. There has been quite a change in the availability of dry yeasts since 1999. This led me to propose the next big club event "Your Choice - Yeast Experiment" which will be held at the May meeting.

The idea is pretty straight forward. Brew one beer using two different yeasts and compare the results. All club members are invited to participate in this event. Complete details follow:

- Brew any style beer you want, extract or all-grain, anywhere or anyway you want.
- Split the brew in half and ferment 1/2 with a liquid yeast and 1/2 with a dry yeast.
- Try to use a similar style liquid and dry yeast (ie, English Ale) and don't use the cheapest dry yeast (ie, Red Star).
- Ferment and age under identical conditions. Carbonate and bottle under identical conditions.
- Blind tastings comparing the liquid and dry yeast brews will be conducted at the May meeting.
- As an added incentive to participate, the club and Strange Brew are providing the yeasts for this activity. Just mention this promotion at the store when you shop.

Tasting Notes

	Ordinary Bitter	Bavarian Wheat	American Pale Ale	American Brown Ale
Aroma	(D) Sweet, fruit/berries (L) Light malt, toasty, grainy, less overall aroma than the dry yeast version	(D) Apple, banana, bubblegum (L) banana, slight clove, bubblegum, solvent	(D) Much less to none (L) citrus, fruity/apple, strawberry	(D) Sweet, malty, coffee, roastiness, yeasty, esters, rich (L) Similar but much less pronounced than the dry yeast

Appearance	(D) Clearer	Same	(L) Much better head retention	Same
Flavor/Mouthfeel	(D) Dry, thin, more flavorful than the liquid yeast (L) fuller body, grainy, sweeter	(D) Dry, slight astringent (L) Dry, tarter, thinner, slightly sweet	(D) Tart, drier, little harsh in the finish, thinner than the liquid yeast (L) Maltiness, little more body and smoother than the dry yeast version	(D) Drier, thinner, bitter finish (L) Sweeter, more body than the dry yeast
Yeast Used	(D) SA (unknown) (L) Wyeast1968	(D) SA06 (L) Wyeast3068	(D) SA05 (L) Wyeast1056	(D) SA05 (L) Wyeast1028
Final Gravity	(D) 4.58P (L) 6.58 P	(D) 1010 (L) 1010	(D) 1012 (L) 1014	(D) 1010 (L) 1009
Club Vote (D-L-Too close to call)	10-2-1	7-3-3	1-8-3	10-2-1
	Dry Yeast Wins!	Dry Yeast Wins!	Liquid Yeast Wins!	Dry Yeast Wins!

Conclusions

While a fascinating experiment, its almost impossible to draw too many conclusions. It is interesting note that out of the four beers sampled, the club chose the beer made with dry yeast in three times. Although not statistically significant, it may tell us something about the use of dry yeast!