TDS – Blank Canvas

**Description**

Blank Canvas is a high quality Active Dry Brewing Yeast that can be used in a wide variety of traditionally brewed English Ale styles.

**Benefits**

* Well-suited for brewing a wide range of traditional English Ale styles, including Bitters, Milds, Porters, Stouts, and Barley Wine
* 72 - 78% Attenuation

• Very high flocculation

• 9 - 11% ABV alcohol tolerance

• Very fast fermentation rate

• Excellent foam stability

• POF negative

• High cell viability throughout fermentation

• Low Acetaldehyde formation

**Principle**

* This yeast produces neutral, subtly fruity, and estery brews with a crisp, mildly sweet aftertaste, showcasing the delightful interplay of malt and hop essence, particularly when fermented at 18°C. Well-suited for brewing a wide range of traditional English Ale styles, including Bitters, Milds, Porters, Stouts, and Barley Wine. Blank Canvas’ high flocculation behaviour makes it an ideal yeast choice for cask conditioned beers.

**Application and rates of use**

**Pitching rate:** 50-100g/hL. The pitching rate varies with original gravity of the wort as well as brewing conditions.

**When to Use:**

This yeast can be pitched directly. If rehydration is preferred, follow these steps:

* Prepare the rehydration medium: 10 times the weight of yeast (5 litres for a 500g package), using either sterile wort (<5° Plato) or sterile water at 28 - 35°C (82 - 95°F). Optimum 30°C (86°F). We recommend against using demineralised water.
* Open the 500g package with sterile scissors and sprinkle on the surface to avoid clumping.
* Gently stir before leaving for 15 – 20 minutes, the slow rehydration will allow yeast membranes to reform.
* Adjust the temperature of the rehydrated yeast to within 5°C (9°F) of the pitching wort. Never subject the yeast to temperature shock.
* Gently stir and leave for a further 5 – 10 minutes.
* Stir well and pour into the wort to start fermentation. Use the rehydrated yeast within 30 minutes of rehydration.

**Optimal fermentation temperature:** 18 - 22°C | 64 – 72°F

**Typical Analysis at packaging:**



Storage and shelf life info can be copied and pasted from sales sheet