

THE BEST TYPES OF YEAST FOR HARD APPLE CIDER



	YEAST TYPE	PRICE	ALCOHOL TOLERANCE	PREFERRED TEMPERATURE RANGE	AROMA/ FLAVOR PROFILE	ATTENUATION	FLOCCULATION
NOTTINGHAM ALE YEAST	Dry Beer Yeast - English Ale	\$5.99	14% ABV	50°-72°F (10°-22°C)	Fruity, estery, neutral	High	High
FERMENTIS SAFALE S-04	Dry Beer Yeast - English Ale	\$5.99	9-11% ABV	59-68°F (15-20°C)	Fruity, floral	High	High
FERMENTIS SAFCIDER AC-4	Dry Cider Yeast	\$4.99	11% ABV	50-86°F (10-30°C)	Intense apple/floral aroma, fruity esters, crisp mouthfeel	High	High
FERMENTIS SAFCIDER AS-2	Dry Cider Yeast	\$4.99	11% ABV	50-86°F (10-30°C)	Apple and citrus aromas with applesauce flavors	Medium - High	High
FERMENTIS SAFCIDER TF-6	Dry Cider Yeast	\$4.99	11% ABV	59-77°F (15-25°C)	Intense and complex fruit (apple, banana, pear, citrus) and applesauce flavors, round mouthfeel with sensation of candy	Low-Medium	High
MANGROVE JACK'S M02	Dry Cider Yeast	\$6.79	17.5% ABV	64-75°F (18-24°C)	Fruity and estery with a clean, crisp flavor profile and mouthfeel	High	High
WHITE LABS WLP-775	Liquid Cider Yeast	\$10.99	8-12% ABV	70-75°F (18-21°C)	Ferments completely dry, but retains apple flavors. Sulfur smell present during fermentation but clears during aging.	High	Medium
WYEAST 4776	Liquid Cider Yeast	\$9.99	12% ABV	60-75°F (15-24°C)	crisp and dry ferment with strong fruit/apple aroma and flavor	High	Low