

# ESSENTIAL YEAST FOR ALE FERMENTATION

*Saccharomyces cerevisiae* strain selected from the Lallemand Yeast Culture Collection for the production of traditional Ale styles.



## TYPICAL ANALYSIS

**Percent solids** 93% - 97%

**Living Yeast Cells**  $\geq 5 \times 10^9$  per gram of dry yeast

**Wild Yeast**  $< 1$  per  $10^6$  yeast cells (Lysine)

**Bacteria**  $< 1$  per  $10^6$  yeast cells



## BREWING PROPERTIES

Vigorous fermentation that can be completed within 5 days

High Attenuation and High Flocculation

Neutral to slightly fruity and estery flavor and aroma

The optimal temperature range for LalBrew™ Essential Yeast for Ale Fermentation, when producing traditional styles is 17°C (63°F) to 22°C (72°F)

*If you have questions please do not hesitate to contact us at [brewing@lallemand.com](mailto:brewing@lallemand.com)*



## USAGE

Depending on the desired gravity of the beer, among other variables, different yeast pitching rates should be applied. For LalBrew™ Essential Yeast for Ale Fermentation, pitching rate varies between 50 grams and 100 grams of active yeast to inoculate 100 liters of wort.

A pitching rate of 50g per 100L of wort to achieve a minimum of 2.5 million viable cells per ml.

A pitching rate of 100g per 100L of wort to achieve a minimum of 5 million viable cells per ml.

The pitching rate may be adjusted to achieve a desired beer style or to suit processing conditions.



## QUICK FACTS

### BEER STYLES

wide variety of ales

### AROMA

fruity, estery, neutral

### ATTENUATION

high

### FERMENTATION RANGE

17°C - 22°C (63°F - 72°F)

### FLOCCULATION

high

### ALCOHOL TOLERANCE

12% ABV

### PITCHING RATE

50 - 100g/hL to achieve a minimum of 2.5 - 5 million cells/mL

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## REHYDRATION

Rehydration of LalBrew™ Essential Yeast for Ale Fermentation, is recommended for use, and will reduce osmotic stress on the yeast when rehydrated and pitched in liquid form. Rehydration guidelines are quite simple, and present a much lower risk of contamination than a starter, which is unnecessary with dried active yeast.

Sprinkle the yeast on the surface of 10 times its weight in clean, sterilized water at 30-35°C (86-95°F). Do not use wort, or distilled or reverse osmosis water, as loss in viability will result. **DO NOT STIR.** Leave undisturbed for 15 minutes, then stir to suspend yeast completely, and leave it for 5 more minutes at 30-35°C. Then adjust temperature to that of the wort and inoculate without delay.

Attemperate in steps at 5-minute intervals of 10°C to the temperature of the wort by mixing aliquots of wort. Do not allow attemperation to be carried out by natural heat loss. This will take too long and could result in loss of viability or vitality.

Temperature shock, at greater than 10°C, will cause formation of petite mutants leading to long-term or incomplete fermentation and possible formation of undesirable flavors. LalBrew™ Essential Yeast for Ale Fermentation, has been conditioned to survive rehydration.



## STORAGE

LalBrew™ Essential Yeast for Ale Fermentation, should be stored dry below 10°C (50°F)

LalBrew™ Essential Yeast for Ale Fermentation, will rapidly lose activity after exposure to air. Do not use 1kg packs that have lost vacuum. Opened packs must be re-closed, stored in dry conditions below 4°C, and used within 3 days. If the opened package is re-vacuum sealed immediately after opening, yeast can be stored for up to two weeks below 4°C.

Do not use yeast after expiry date printed on the pack.

### CONTACT US

For more information, please visit us online at  
[www.lallemandbrewing.com](http://www.lallemandbrewing.com)

For any questions, you can also reach us via email at  
[brewing@lallemand.com](mailto:brewing@lallemand.com)