Technical Data Sheet

FARMHOUSE

HYBRID SAISON-STYLE YEAST

LalBrew Farmhouse™ is a non-diastatic hybrid that has been selected to make saison-style and farmhouse style beers. This product is the result of the research and development work of Renaissance Bioscience Corp. (Vancouver BC, Canada) in partnership with Lallemand Brewing. LalBrew Farmhouse™ was selected using the most advanced breeding techniques. The Renaissance research team used classical and non-GMO methods to remove the STA1 gene, responsible for the diastatic activity of Saison yeasts. Care was taken to retain normal brewing sugar utilization to produce dry saisons. Additionally, the patented technology from the University of California Davis (USA) ensures that the strain will not produce hydrogen sulfide (H_2S) off-flavors, therefore enhancing the saison yeast aroma characteristics.

MICROBIOLOGICAL PROPERTIES

Classified as *Saccharomyces cerevisiae*, a top fermenting yeast.

Typical Analysis of LalBrew Farmhouse™ yeast:

Percent solids	93% - 96%
Viability	≥ 5 x 10^9 CFU per gram of dry yeast
Wild Yeast	< 1 per 10^6 yeast cells
Wild Yeast Media	This strain is known to grow on some wild yeast media including LCSM.
Diastaticus	Negative
Bacteria	< 1 per 10^6 yeast cells

Finished product is released to the market only after passing a rigorous series of tests
*See specifications sheet for details

BREWING PROPERTIES

In Lallemand's Standard Conditions Wort at 22°C (72°F) LalBrew Farmhouse™ yeast exhibits:

Vigorous fermentation that can be completed in 5 days.

High Attenuation and Low Flocculation.

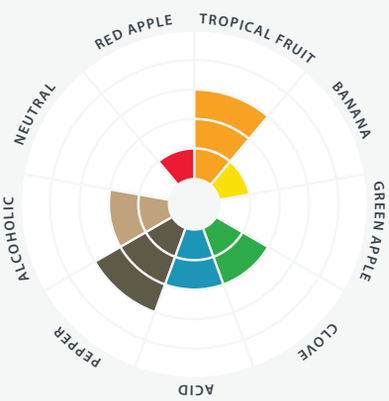
This strain is POF positive.

Note: Contrary to traditional saison strains, LalBrew Farmhouse™ lacks the presence of the STA-1 gene, therefore dextrins will not be metabolized and there is no risk of over attenuation and over carbonation after packaging.

Lag phase, total fermentation time, attenuation and flavor are dependent on pitch rate, yeast handling, fermentation temperature and nutritional quality of the wort.

If you have questions please do not hesitate to contact us at brewing@lallemand.com

FLAVOR & AROMA



QUICK FACTS

BEER STYLES
Farmhouse style ales

AROMA
Clove, pepper, tropical fruit

ATTENUATION RANGE
78 - 84 %

TEMPERATURE RANGE
22 - 30°C (72 - 86°F)

FLOCCULATION
low

ALCOHOL TOLERANCE
13% ABV

PITCHING RATE
50 - 100g/hL

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FARMHOUSE HYBRID SAISON-STYLE YEAST

USAGE

The pitch rate will affect the fermentation performance and flavor of the beer. For LalBrew Farmhouse™ yeast, a pitch rate of 50 – 100g per hL of wort is sufficient to achieve optimal results for most fermentations. More stressful fermentations such as high gravity, high adjunct or high acidity may require higher pitch rates and additional nutrients to ensure a healthy fermentation.

LalBrew Farmhouse™ may be re-pitched just as you would any other type of yeast according to your brewery's SOP for yeast handling. Wort aeration is required when re-pitching dry yeast.

STORAGE

LalBrew Farmhouse™ yeast should be stored in a vacuum sealed package in dry conditions below 4C° (39°F). LalBrew Farmhouse™ will rapidly lose activity after exposure to air.

Do not use 500g or 11g packs that have lost vacuum. Opened packs must be re-sealed, stored in dry conditions below 4°C (39°F), and used within 3 days. If the opened package is re-sealed under vacuum immediately after opening, yeast can be stored below 4C° (39°F) until the indicated expiry date. Do not use yeast after expiry date printed on the pack.

Performance is guaranteed when stored correctly and before the expiry date. However, Lallemand dry brewing yeast is very robust and some strains can tolerate brief periods under sub-optimal conditions.

DRY PITCHING

Dry pitching is the preferred method of inoculating wort. This method is simpler than rehydration and will give more consistent fermentation performance and reduce the risk of contamination. Simply sprinkle the yeast evenly on the surface of the wort in the fermenter as it is being filled. The motion of the wort filling the fermenter will aid in mixing the yeast into the wort.

For LalBrew Farmhouse™ there are no significant differences in fermentation performance when dry pitching compared to rehydration.

REHYDRATION

Rehydration of yeast prior to pitching should be used only when equipment does not easily facilitate dry pitching. Significant deviations from rehydration protocols can result in longer fermentations, under-attenuation and increased risk of contamination. Rehydration procedures can be found on our website.

Measure the yeast by weight within the recommended pitch rate range. Pitch rate calculators optimized for liquid yeast may result in significant overpitching.

BREWERS CORNER

For more information on our yeasts including:
- Technical Documents
- Best Practices Documents
- Recipes
- Pitch Rate Calculator and other brewing tools

Scan this QR code to visit the Brewers Corner on our website.

CONTACT US

If you have questions, do not hesitate to contact us at **brewing@lallemand.com**. We have a team of technical representatives happy to help and guide you in your fermentation journey.

www.lallemandbrewing.com
brewing@lallemand.com