

ESSENTIAL YEAST FOR LAGER FERMENTATION

A blend of 2 *Saccharomyces cerevisiae* strains selected from the Lallemand Yeast Culture Collection for the production of traditional Lager 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 7 days

High Attenuation and High Flocculation

Neutral, with a light estery flavor and aroma

The optimal temperature range for LalBrew® Essential Yeast for Lager Fermentation, when producing traditional styles is 10°C (50°F) to 15°C (59°F).

If you have questions please do not hesitate to contact us at 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 Lager 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 lager style beers

AROMA

neutral, slightly fruity

ATTENUATION

high

FERMENTATION RANGE

10-15°C (50-59°F)

FLOCCULATION

high

ALCOHOL TOLERANCE

14% ABV

PITCHING RATE

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

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PITCHING

Rehydration and direct pitching of dry yeast into wort are both acceptable methods for inoculating fermentation.

Rehydration of Lallemand Brewing yeast in sterile water prior to pitching into wort has been shown to reduce stress on the cell as it transitions from dry to liquid form. However, for most fermentations, this stress is not significant enough to affect fermentation performance and flavor, so good results will also be achieved when direct pitching dry yeast into wort. Use of a rehydration nutrient such as Go-Ferm Protect Evolution has been shown to improve fermentation performance for difficult fermentations.

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

DIRECT PITCH

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.

REHYDRATION

Sprinkle the yeast on the surface of 10 times its weight in clean, sterilized water at 30-35°C (86-95°F) for ale yeasts and 25-30°C (77-86°F) for lager yeasts. Do not use wort, or distilled or reverse osmosis water, as loss in viability may result. Stir gently, leave undisturbed for 15 minutes, then stir to suspend yeast completely. Leave it to rest for 5 more minutes at 30-35°C (for ale fermentations) and 25-30°C (77-86°F for lager fermentations.)

Without delay, adjust the temperature to that of the wort by mixing aliquots of wort with the rehydrated yeast. Wort should be added in 5 minute intervals and taking care not to lower the temperature by more than 10°C at a time. Temperature shock of >10°C will cause formation of petite mutants leading to extended or incomplete fermentation and possible formation of undesirable flavors. 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.

Inoculate without delay into cooled wort in the fermenter. Lallemand Brewing yeast has been conditioned to survive rehydration. The yeast contains an adequate reserve of carbohydrates and unsaturated fatty acids to achieve active growth. It is unnecessary to aerate wort upon first use.



STORAGE

LalBrew® Essential yeast for Lager Fermentation should be stored dry below 10°C (50°F)

LalBrew® Essential yeast for Lager 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

For any questions, you can also reach us via email at brewing@lallemand.com