

BRY-97

AMERICAN WEST COAST ALE YEAST

SACCHAROMYCES CEREVISIAE

NATURAL

KOSHER

GMO FREE

1. Origin

BRY-97 American West Coast Yeast was selected from the Siebel Institute Culture Collection and is used by a number of commercial breweries to produce different types of ale. The propagation and drying process have been specifically designed to deliver high quality beer yeast that can be used simply and with reliability to help produce ales of the finest quality. No colours, preservatives or other unnatural substances have been used in its preparation. The yeast is produced in ISO 9002 certified plants.

2. Microbiological Properties

- Classified as *Saccharomyces cerevisiae*
- A top fermenting yeast.
- The active dried strain has a typical analysis:

Percent solids	93 – 95 %
Living yeast cells	$\geq 5 \times 10^9$ per gram of dry yeast
Wild yeast	< 1 per 10^6 yeast cells (Lysine method)*
Bacteria	< 1 per 10^6 yeast cells*
- Finished products are only released to the market after passing a rigorous series of tests.
*according to ASBC and EBC methods of analysis

3. Brewing Properties

- Quick start and vigorous fermentation, which can be completed in 4 days above 17 °C.
- Medium to high attenuation,
- Fermentation rate, fermentation time and degree of attenuation are dependent upon inoculation density, yeast handling, fermentation temperature and the nutritional quality of the wort.
- BRY-97 American West Coast Yeast is a flocculent strain. Settling can be promoted by cooling and use of fining agents and isinglass.
- The aroma is slightly estery, almost neutral and does not display malodours when properly handled. It may tend, because of flocculation, to slightly reduce hop bitter levels
- Best when used at traditional ale temperatures after re-hydration in the recommended manner.

4. Usage

- When 100 g active dried yeast is used to inoculate 100 litres of wort, a yeast density of 5-10 million cells per millilitre is achieved. A brewer may experiment with the pitching rate to achieve a desired beer style or to suit processing conditions.
- Sprinkle the yeast on the surface of 10 times its weight of clean sterilised (boiled) water at 30 – 35 °C. Do not use wort, or distilled or reverse osmosis water as loss in viability might result. GENTLY break any clumps to ensure that all yeast is in contact with the rehydration medium. DO NOT STIR. Leave undisturbed for 15 minutes then suspend the 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.
- Temperate at steps of 5 minute intervals of 10 °C to the temperature of the wort by mixing aliquots of wort. Do not allow temperation 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 flavours.
- BRY-97 American West Coast Yeast has been conditioned to survive rehydration. The yeast contains an adequate reservoir of carbohydrates and unsaturated fatty acids to achieve active growth. It is unnecessary to aerate wort.

5. Storage

- All active dry yeast should be stored dry and below 8 °C. The packaging should remain intact.
- BRY-97 American West Coast Yeast will rapidly lose activity after exposure to air. Do not use packs which have lost vacuum. Opened packs must be re-closed, stored in dry conditions at less than 4 °C and used within 3 days.
- Do not use yeast after the expiry date which is printed on the pack.

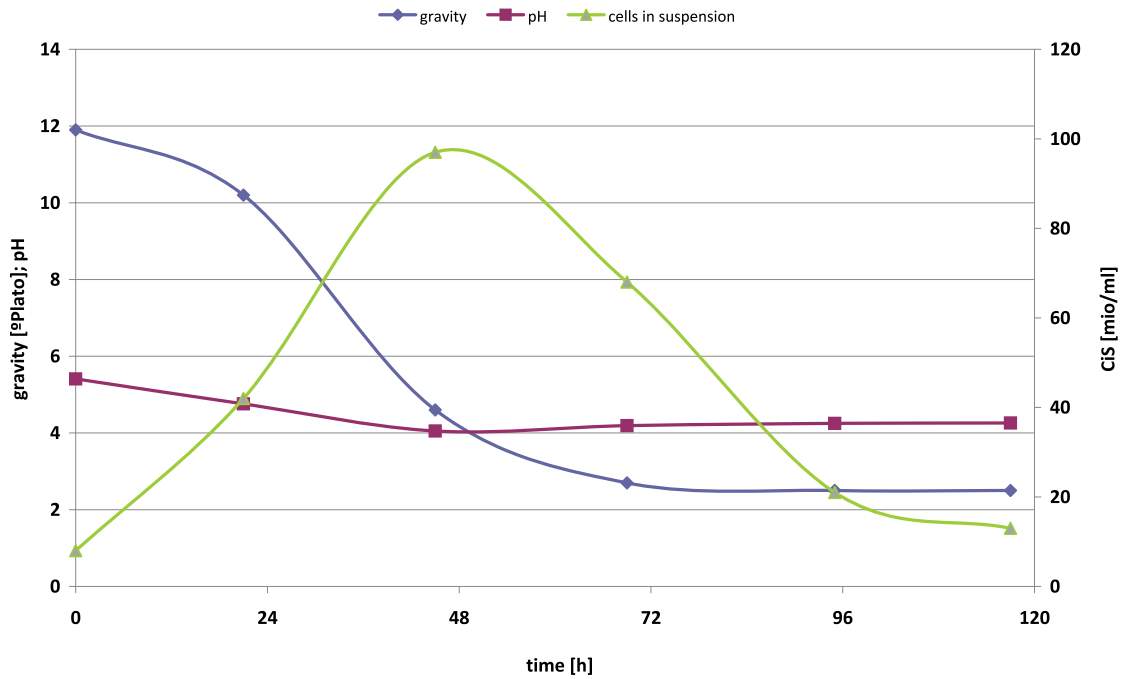
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fermentation temperature 20 °C; pitching rate 100g/hl



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- SO EASY TO STORE** • Active dried yeast offers dramatically better shelf life than liquid yeast cultures
- SO EASY TO USE** • Follow simple rehydration instructions and addition rates
- SO RELIABLE** • Every batch of Lallemand Premium Brewing Yeast undergoes rigorous quality testing to assure maximum performance
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