

ESSENTIAL YEAST FOR ALE AND LAGER FERMENTATION

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



TYPICAL ANALYSIS

Percent solids 93% - 97%

Living Yeast Cells $\geq 1 \times 10^9$ 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 in 4 days at 20°C for ales

Vigorous fermentation that can be completed in 7 days at 12°C for lagers

High Attenuation and High Flocculation

Neutral to slightly fruity and estery flavor and aroma

Optimal temperature ranges for Essential Yeast for Ale and Lager Fermentation when producing traditional styles are 17 - 22°C (63 - 72°F) for ales and 10 - 15°C (50 - 59°F) for lagers

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



USAGE

Adjust the pitching rate according to the beer style, original gravity of the wort and temperature of fermentation. For Essential Yeast for Ale and Lager Fermentation, a pitching rate between 50-100 grams per 100 liters of wort is recommended for most fermentations.



QUICK FACTS

BEER STYLES

wide variety of ales and lagers

AROMA

neutral, slightly fruity

ATTENUATION

high

FERMENTATION RANGE

10 - 22°C (50 - 72°F)

FLOCCULATION

high

ALCOHOL TOLERANCE

14% ABV

PITCHING RATE

50 - 100g/hL

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PITCHING

DIRECT PITCH

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 Essential Yeast for Ale and Lager Fermentation, 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.



STORAGE

Essential Yeast for Ale and Lager Fermentation should be stored dry below 4°C (39°F).

Dry yeast will rapidly lose activity after exposure to air. Do not use 500g 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. For more information on resealing under vacuum please visit our website.

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