

# COMMERCIAL BREWING YEASTS

## ABBAYE BELGIAN-STYLE ALE YEAST



CONTACT CODE

Abbaye is an ale yeast of Belgian origin selected for its ability to produce great Belgian style beers including high gravity beers such as Dubbel, Tripel and Quads. The propagation and drying processes have been specifically designed to deliver high quality beer yeast that can be used simply and reliably 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 9001-certified plants.

**BEER STYLES**  
Belgian

**FERMENTATION RANGE**  
17 - 25°C (63 - 77°F)

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

**AROMA**  
peppery, fruity, banana, clovy, alcoholic

**FLOCCULATION**  
medium to high

**ADDITIONAL INFORMATION**  
Fermentation rate, fermentation time and degree of attenuation depend on inoculation density, yeast handling, fermentation temperature and nutritional quality of wort.

**ATTENUATION**  
high

**ALCOHOL TOLERANCE**  
12% ABV

## BELLE SAISON BELGIAN SAISON-STYLE YEAST



CONTACT CODE

One of the world's most unique and identifiable styles, Saison-style beers are gaining in popularity, and Lallemand is proud to introduce the first dry yeast made for Saison-style brewing. Belle Saison lets brewers create Saison styles easily and with all the characteristics noted for this classic style. Designed for warm-temperature fermentation true to the traditional production methods of the style, these beers exhibit the "Farmhouse" flavors and aromas that make for a fruity, spicy and refreshing drinking experience.

**BEER STYLES**  
Saison

**FERMENTATION RANGE**  
15 - 35°C (59 - 95°F)

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

**AROMA**  
fruity, spicy, peppery

**FLOCCULATION**  
medium to high

**ADDITIONAL INFORMATION**  
Use 50-100 g of active dry yeast to inoculate 100 litres of wort. Brewer may experiment with pitching rate to achieve a desired beer style or to suit processing conditions.

**ATTENUATION**  
high

**ALCOHOL TOLERANCE**  
14% ABV

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## BRY-97 AMERICAN WEST COAST ALE YEAST



CONTACT CODE

American Ales are the most popular beer styles in the craft brewing market. 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 excellent ale styles.

**BEER STYLES**  
American ales

**FERMENTATION RANGE**  
15 - 22°C (59 - 72°F)

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

**AROMA**  
slightly estery, almost neutral

**FLOCCULATION**  
high

**ADDITIONAL INFORMATION**  
BRY-97 American West Coast Yeast is a flocculent strain. Settling can be promoted by cooling and use of fining agents and isinglass.

**ATTENUATION**  
medium to high

**ALCOHOL TOLERANCE**  
9% ABV

## CBC-1 CASK AND BOTTLE CONDITIONING YEAST



CONTACT CODE

CBC-1 has been specially selected for its refermentation properties and is recommended for Cask and Bottle Conditioning. CBC-1 referments beers due to its high resistance to alcohol and pressure; it does not produce flavors therefore conserving the original character of the beer. The yeast will settle and form a tight mat at the end of refermentation. CBC-1 can also be used for primary fermentation and is especially suitable for Champagne-like beers and fruit beers.

**BEER STYLES**  
champagne-like and fruit beers

**FERMENTATION RANGE**  
primary: 20°C  
refermentation: 15-25°C

**PITCHING RATE**  
primary: 50-100g/hL  
refermentation: 10g yeast to 1hL

**AROMA**  
neutral

**FLOCCULATION**  
---

**ADDITIONAL INFORMATION**  
Shows flocculation and sedimentation at the end of the refermentation period.

CBC-1 does not impact on the flavor of the original beer to be refermented.

**ALCOHOL TOLERANCE**  
12 - 14% ABV

CBC-1 is best used for refermentation purposes conducted preferably with priming sugars such as dextrose fermenting yeast. When 10g of active dry yeast is used to inoculate 1hL of beer, a yeast concentration of 1-2 million cells per ml is achieved. Please note that different batch of yeast may vary in cell density; to obtain the exact cell numbers per g of dry yeast for a particular batch please contact [brewing@lallemand.com](mailto:brewing@lallemand.com)

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## DIAMOND LAGER YEAST

Diamond Lager yeast originated in Germany and is used by a number of commercial breweries to produce different types of lager. The propagation and drying processes have been specifically designed to deliver a high quality beer yeast that can be used simply and reliably to help produce lagers of the finest quality.



CONTACT CODE

<b>BEER STYLES</b> lagers	<b>FERMENTATION RANGE</b> 10 - 15°C (50 - 59°F)	<b>PITCHING RATE</b> 100 - 200g/hL to achieve a minimum of 5 - 10 million cells/mL
<b>AROMA</b> neutral	<b>FLOCCULATION</b> high	<b>ADDITIONAL INFORMATION</b> ---
<b>ATTENUATION</b> high	<b>ALCOHOL TOLERANCE</b> 9% ABV	



## LONDON ESB ENGLISH-STYLE ALE YEAST

London ESB yeast was selected from the Lallemand yeast culture library towards producing a range of English-style ales exhibiting clean, well-balanced aromatic profiles with moderate alcohol production. London ESB offers the right fermentation and aromatic profiles suitable for Extra Special Bitter styles as well as Pale Ale, bitter and other traditional English beers.



CONTACT CODE

<b>BEER STYLES</b> English-style ales, pale ales	<b>FERMENTATION RANGE</b> 18 - 22°C (65 - 72°F)	<b>PITCHING RATE</b> 50 - 100g/hL to achieve a minimum of 2.5 - 5 million cells/mL
<b>AROMA</b> neutral	<b>FLOCCULATION</b> low	<b>ADDITIONAL INFORMATION</b> Produces a clean, well balanced ale. Medium attenuation preserves some beer complexity. Best for well-balanced British style ales.
<b>ATTENUATION</b> medium	<b>ALCOHOL TOLERANCE</b> 9% ABV	

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## MUNICH WHEAT BEER YEAST



**L** CONTACT CODE

Munich Wheat Beer yeast originated in Bavaria, Germany, and the strain was selected to allow brewers to control the level of phenol and ester production through variations in raw material selection, mashing profile and fermentation techniques. This makes Munich the strain of choice for a wide variety of wheat-based beer styles.

**BEER STYLES**  
wheat-based beers, Weizen and Hefeweizen

**FERMENTATION RANGE**  
17 - 22°C (63 - 72°F)

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

**AROMA**  
estery, banana

**FLOCCULATION**  
low

**ADDITIONAL INFORMATION**  
Munich is a non flocculent strain. In classic open fermentation vessels, the yeast can be skimmed off the top. Some settling can be promoted by cooling and use of fining agents and isinglass.

**ATTENUATION**  
medium to high

**ALCOHOL TOLERANCE**  
9% ABV

Aroma is estery to both palate and nose with typical banana notes. Does not display malodours when properly handled.

## MUNICH CLASSIC WHEAT BEER YEAST



**L** CONTACT CODE

The Munich Classic wheat beer yeast strain is used by breweries large and small to produce flavorful, full-bodied and aromatic Bavarian-style wheat beer. A "classic" German wheat beer strain, Munich Classic can easily express the spicy and estery aroma profile typical to German wheat beer styles, making it simple to use over a wide range of recipe variations and fermentation conditions.

**BEER STYLES**  
Bavarian-style wheat

**FERMENTATION RANGE**  
17 - 22°C (63 - 72°F)

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

**AROMA**  
fruity esters, spicy, banana

**FLOCCULATION**  
low

**ADDITIONAL INFORMATION**  
Munich is a non flocculent strain. In classic open fermentation vessels, the yeast can be skimmed off the top. Some settling can be promoted by cooling and use of fining agents and isinglass.

**ATTENUATION**  
medium to high

**ALCOHOL TOLERANCE**  
9% ABV

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## NOTTINGHAM HIGH PERFORMANCE ALE YEAST



Nottingham British Ale yeast is a single strain selected from a multiple commercial culture in the United Kingdom. If you are looking for amazing versatility from an ale yeast, look no further than Nottingham dry brewing yeast. Nottingham offers great performance with every batch, allowing brewers to cover a wide variety of beer styles with just one yeast type. The Nottingham strain was selected for its highly flocculant and relatively full attenuation properties.

**BEER STYLES**  
wide variety of ales

**FERMENTATION RANGE**  
10 - 22°C (50 - 72°F)

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

**AROMA**  
fruity, estery, neutral

**FLOCCULATION**  
high

**ADDITIONAL INFORMATION**  
Shows flocculation at completion of fermentation, and settling is promoted by cooling and use of fining agents and isinglass.

**ATTENUATION**  
high

**ALCOHOL TOLERANCE**  
9% ABV

Produces low concentrations of fruity and estery aromas and has been described as neutral for ale yeast, allowing the full natural flavor of malt and hops to develop.

## SERVOMYCES YEAST NUTRIENT



**Biological nutrient containing inactive brewers yeast.** Servomyces Yeast Nutrient was developed by a team of scientists at TU Munich / Weihenstephan in conjunction with Lallemand, Servomyces is the most unique yeast nutrient available in brewing. This patented product is a biological substance produced without chemicals or additives. Through its specialized properties Servomyces improves yeasts ability to incorporate essential nutrients, especially zinc into its cellular structure.

**BEER STYLES**  
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**FERMENTATION RANGE**  
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**PITCHING RATE**  
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**AROMA**  
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**FLOCCULATION**  
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**ADDITIONAL INFORMATION**  
Servomyces cuts down fermentation time improving process efficiency, improves and increases flocculation, and improves the overall health & viability of yeast.

**ATTENUATION**  
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**ALCOHOL TOLERANCE**  
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## WINDSOR BRITISH-STYLE BEER YEAST



**1** CONTACT CODE

Windsor ale yeast is a true English strain that produces a beer which is estery to both palate and nose with a slight fresh yeasty flavor. Beers created with Windsor are usually described as full-bodied, fruity English ales. Brewers choose Windsor to produce beers that range from pale ale to porter with moderate alcohol levels and the flavor & aroma characteristics of the best traditional ales.

**BEER STYLES**  
fruity English ales, pale ales, porters

**FERMENTATION RANGE**  
15 - 22°C (59 - 72°F)

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

**AROMA**  
estery, full-bodied

**FLOCCULATION**  
low

**ADDITIONAL INFORMATION**  
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**ATTENUATION**  
medium

**ALCOHOL TOLERANCE**  
9% ABV



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


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# COMMERCIAL BREWING YEASTS OVERVIEW

STRAIN	BEER STYLES	ATTENUATION	FERMENTATION RANGE	FLOCCULATION	ALCOHOL TOLERANCE	PITCHING RATE
 <b>ABBAYE BELGIAN-STYLE ALE YEAST</b>	Belgian	high	17 - 25°C (63 - 77°F)	medium to high	12% ABV	50 - 100g/hL to achieve a minimum of 2.5 - 5 million cells/mL
 <b>BELLE SAISON BELGIAN SAISON-STYLE YEAST</b>	Saison	high	15 - 35°C (59 - 95°F)	medium to high	14% ABV	50 - 100g/hL to achieve a minimum of 2.5 - 5 million cells/mL
 <b>BRY-97 AMERICAN WEST COAST ALE YEAST</b>	American ales	medium to high	15 - 22°C (59 - 72°F)	high	9% ABV	50 - 100g/hL to achieve a minimum of 2.5 - 5 million cells/mL
 <b>CBC-1 CASK AND BOTTLE CONDITIONING YEAST</b>	champagne-like and fruit beers	---	primary: 20°C refermentation: 15-25°C	---	12 - 14% ABV	primary: 50-100g/hL refermentation: 10g yeast to 1hL
 <b>DIAMOND LAGER YEAST</b>	lagers	high	10 - 15°C (50 - 59°F)	high	9% ABV	100 - 200g/hL to achieve a minimum of 5 - 10 million cells/mL
 <b>LONDON ESB ENGLISH-STYLE ALE YEAST</b>	English-style ales, pale ales	medium	18 - 22°C (65 - 72°F)	low	9% ABV	50 - 100g/hL to achieve a minimum of 2.5 - 5 million cells/mL
 <b>MUNICH WHEAT BEER YEAST</b>	wheat-based beers, Weizen and Hefeweizen	medium to high	17 - 22°C (63 - 72°F)	low	9% ABV	50 - 100g/hL to achieve a minimum of 2.5 - 5 million cells/mL
 <b>MUNICH CLASSIC WHEAT BEER YEAST</b>	Bavarian-style wheat	medium to high	17 - 22°C (63 - 72°F)	low	9% ABV	50 - 100g/hL to achieve a minimum of 2.5 - 5 million cells/mL
 <b>NOTTINGHAM HIGH PERFORMANCE ALE YEAST</b>	wide variety of ales	high	10 - 22°C (50 - 72°F)	high	9% ABV	50 - 100g/hL to achieve a minimum of 2.5 - 5 million cells/mL
 <b>SERVOMYCES YEAST NUTRIENT</b>	---	---	---	---	---	---
 <b>WINDSOR BRITISH-STYLE BEER YEAST</b>	fruity English ales, pale ales, porters	medium	15 - 22°C (59 - 72°F)	low	9% ABV	50 - 100g/hL to achieve a minimum of 2.5 - 5 million cells/mL

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