

CBC-1

YEAST FOR CASK & BOTTLE CONDITIONING

SACCHAROMYCES CEREVISIAE

NATURAL

KOSHER

GMO FREE

1. Origin

CBC-1 is a single strain selected from the Lallemant yeast culture collection for its refermentation ability. The propagation and drying processes have been specifically designed to deliver high quality yeast for brewing applications that can be used simply and reliably to ferment and referment ale beers. No colors, preservatives or other unnatural substances have been used in its preparation. The yeast is produced in ISO 9002 certified plant.

2. Microbiological Properties

- Classified as *Saccharomyces cerevisiae*
- The typical analysis of this active dry strain:

Percent solid	93-95%
Living yeast cells	>10 x 10 ⁹ per gram of dry yeast
Bacteria	<1 per 10 ⁶ yeast cells

3. Brewing Properties

- CBC-1 is best used for refermentation purposes conducted preferably with priming sugars such as dextrose.
- CBC-1 is a fast starter and robust strain which can be used to ferment/referment beers up to 12% ABV.
- Fermentation can be completed in 3 days at 20°C with an inoculation rate of 50-100g per bbl of beer (5-10 million cells per ml). CBC-1 leaves some residual sweetness in the beer since it does not use maltotriose.
- Refermentation (100%) can be completed within 14 days at 15-25°C with an inoculation rate of 10g of yeast per hl of beer (1-2 million cells per ml). Temperature and inoculation rate can be adapted in order to achieve desired results. If the beer is already partly carbonated the pitching rate can be reduced.
- Shows flocculation and sedimentation at the end of the refermentation period.
- CBC-1 does not impart on the flavor of the original beer to be refermented.
- Dry yeast contains an adequate reservoir of carbohydrates and unsaturated fatty acids and cell division is likely to occur in the bottle (typically – one division).

4. Usage

- 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
- Sprinkle the yeast on the surface of 10 times its weight of clean, sterilized (boiled) water at 30-35°C. Do not use wort, or distilled water or reverse osmosis water, as loss of viability will occur. DO NOT STIR. Leave undisturbed for 15 minutes, then stir to suspend yeast completely, and leave it for 5 more minutes. Alternatively (recommended for beer greater than 9% ABV) the yeast can be rehydrated in 2% priming sugar solution but should be left to rehydrate between 30 to 90 min for proper activation. After rehydration, adjust temperature to that of the beer (attemperate) and inoculate without delay.
- Attemperation is only necessary if the difference of temperature between the beer and the yeast is greater than 10°C or 18°F. In this case colder sterile water can be added in increment to bring the temperature down.

5. Storage

- All active dry yeast should be stored dry and below 8°C. The packaging should remain intact and under vacuum. Never use a pack that has lost vacuum.
- CBC-1 will lose activity rapidly when exposed to air. Opened packs must be resealed airtight, if this is not an option do not store for more than 3 days at 4°C.
- Do not use the yeast after the expiry date printed on the pack.

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