



TECHNICAL DATA SHEET

LALBREW™ NEW ENGLAND EAST COAST ALE YEAST

LalBrew™ New England is an ale strain selected specifically for its fermentative consistency and its ability to produce a unique fruit-forward ester profile desired in East Coast styles of beer. A typical fermentation with LalBrew™ New England will produce tropical and fruity esters, notably stone fruits like peach. LalBrew™ New England exhibits medium to high attenuation with medium flocculation, making it a perfect choice for East Coast style ales.



MICROBIOLOGICAL PROPERTIES

Classified as a *Saccharomyces cerevisiae*, a top fermenting yeast.

Typical Analysis of LalBrew™ New England Yeast:

Percent solids 93% - 97%

Living Yeast Cells 1×10^9 per gram of dry yeast

Wild Yeast < 1 per 10^6 yeast cells

Bacteria < 1 per 10^6 yeast cells

Finished product is released to the market only after passing a rigorous series of tests

*According to the ASBC and EBC methods of analysis



BREWING PROPERTIES

In Lallemand's Standard Conditions Wort at 20°C (68°F) LalBrew™ New England yeast exhibits:

Fermentation that can be completed in 7 days, a bit slower than most ale strains. This is perfectly characteristic of this strain.

Medium to High Attenuation and Medium Flocculation

Neutral to slightly fruity and estery flavor and aroma

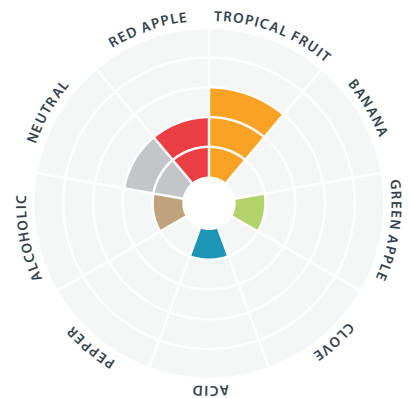
The optimal temperature range for LalBrew™ New England yeast when producing traditional styles is 15°C (59°F)* to 22°C (72°F)

Lag phase can be longer compared to other ale strains, ranging from 24-36 hours

Fermentation rate, fermentation time and degree of attenuation are dependent on inoculation density, yeast handling, fermentation temperature and nutritional quality of the wort. *If you have questions please do not hesitate to contact us at brewing@lallemand.com*



FLAVOR & AROMA CHARACTERISTICS



QUICK FACTS

BEER STYLES

east coast style ales

AROMA

fruity, especially stone fruits

ATTENUATION

medium to high

FERMENTATION RANGE

15 - 22°C (59 - 72°F)

FLOCCULATION

medium

ALCOHOL TOLERANCE

9% ABV

PITCHING RATE

100g/hL to achieve a minimum of 1 million viable cells/mL



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USAGE

Depending on the desired gravity of the beer, among other variables, different yeast pitching rates should be applied. For LalBrew™ New England yeast, the recommended pitching rate is 100 grams of active yeast to inoculate 100 liters of wort.

A pitching rate of 100g per 100L of wort is required to achieve a minimum of 1 million viable cells per ml

The pitching rate may be adjusted to achieve a desired beer style or to suit processing conditions

LalBrew™ New England can be used in primary fermentation for beers up to 9% ABV. For beers above 9%, the yeast will require a nutrient such as 1g/hL of Servomyces.

Find your exact recommended pitching rate with our Pitch Rate Calculator in our Brewers Corner at www.lallemandbrewing.com



REHYDRATION

Rehydration of LalBrew™ New England is recommended for use, and will reduce osmotic stress on the yeast when rehydrated and pitched in liquid form. Rehydration guidelines are quite simple, and present a much lower risk of contamination than a starter, which is unnecessary with dried active yeast.

Sprinkle the yeast on the surface of 10 times its weight in clean, sterilized water at 30-35°C (86-95F). Do not use wort, or distilled or reverse osmosis water, as loss in viability will result. DO NOT STIR. Leave undisturbed for 15 minutes, then stir to suspend 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.

Attemperate in steps at 5-minute intervals of 10°C to the temperature of the wort by mixing aliquots of wort. 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.

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 flavors.

LalBrew™ New England 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 upon first use.

When using Lallemand Brewing Yeasts, you may repitch the yeast just as you would with any other type of yeast according to your brewery's SOP for yeast handling.



STORAGE

LalBrew™ New England yeast should be stored dry below 4°C (39.2°F)

LalBrew™ New England 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.

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